

FIUME

EVENING STANDARD SET MENU

2 Courses: £25 3 Courses: £30

with a glass of wine from the below:

Marche Bianco- white wine 125ml

Marche Rosso- red wine 125ml

STARTER

Purea di melanzane (VG)

Smoked aubergine purea, pinzimonio, hazelnuts...309kcal

Burrata d' Andria (V)

Puglian burrata and cherry tomato...456kcal

Porchetta, Rucola and scaglie di Grana

Slow cooked pork belly, Grana Padano cheese...480kcal

MAIN

Fidelini pomodoro e basilico (VG)

Homemade Fidelini Pasta, with tomato and basil ...292kcal

Trancio di Salmone (V)

Roasted Salmon, cannellini beans salad...752kcal

Summer chicken

Chicken Breast served in a tomato and olives sauce...591kcal

DESSERT

Panna Cotta

Sorbetto (VG)

Evening Standard

Available from Monday to Friday lunch 12pm to 3pm

And

Monday to Thursday early evening 5pm to 6:30 pm

Prior booking required

V:Vegetarian | VG:Vegan | R:On Request

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. PLEASE BE AWARE THAT TRACES OF ALLERGENS USED IN OUR KITCHEN MAY BE PRESENT

PLEASE NOTE THESE MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCE AVAILABILITY.

ADULTS NEED AROUND 2000KCAL A DAY

ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL