## SFT MFNU

2 courses £25 | 3 courses £30

### **STARTERS**

Polpette di vitello in salsa di pomodoro Veal meatball & tomato sauce 599kcal

Burrata e peperoni (V)
Burrata & mixed roasted bell pepper 306 kcal

Zuppa funghi, farro e zucca (VG) Mushroom, spelt & pumpkin soup 530kcal

### MAINS

Fettuccina pomodoro & basilico (VG)

Fettuccine, datterini tomato, fresh basil & grana padano cheese 612kail

Pollo e funghi

Cornfed chicken, mushroom sauce & mashed potato 508kcal

Orata alla griglia

Grilled sea bream, mashed potato & tenderstem broccoli 628kcal

#### DESSERTS

Marsala tiramisú (V) 395kcal

Torta al cioccolato (VG)

Vegan chocolate cake, blood orange sorbet 686kal

Panna Cotta e fichi

Panna cotta & marinated fig 487kcal

# SIDE DISHES

Insalata mista con pomodoro (VG)

Mixed leaf salad, tomatoes 211kcal

6.50

Patate (VG)

Trinle cooked notatoes, rosemary & varlic 810bcal

Spinaci (VG) Spinach, garlic & chilli 269kcal 7.00

Rucola e parmigiano (V) Rocket & varmesan salad 310kail

V: Vegetarian | VG: Vegan | R: Request

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable forguests with milk or egg allergies. Please note, these are sample menus. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note we are a cashless verme.