


MILANO
ITALIAN RESTAURANT

Selezione Di Pane | Bread & Olives

Garlic Bread | Aglio (v) £3.00

Pesto & Mozzarella | Pesto and Mozzarella (v) £3.50

Marinated Olives | Selezione di Olive (v) (gf) £4.00

Antipasti To Start

Soup of the Day | Zuppa Del Giorni £6.50

Scallops, Butternut Squash & Garlic Puree, Prosciutto Crisp, Rocket Cress
| Capesante, Purea di Zucca Butternut & Aglio, Prosciutto Crisp, Rucola £12.00

House Cured Mojito Salmon, Pickled Vegetables, Dressed Leaves, Mustard Seed & Lime |
Salmone Mojito stagionato in casa, Verdure Sottaceto, Foglie Condite, Senape, Semi e lime
£8.50

Vine Tomato, Basil & Mozzarella Bruschetta, Rocket, Parmesan, Pesto |
Bruschetta con pomodoro a grappolo, basilico e mozzarella, rucola, parmigiano, pesto £6.95

Smoked Duck, Heirloom Beetroot & Orange Salad, Goats Cheese, Dressed Leaves | Anatra
affumicata, insalata di barbabietole e arance antiche, formaggio di capra, foglie condite £7.95

Pasta | Pasta

All served with Pasta of the Day

Spicy Lamb Meatballs, Tomato Sauce, Parmesan, Rocket | Polpette Di Agnello Piccanti, Salsa Di
Pomodoro £12.00

Seafood Pasta, Dill & Tomato Sauce, Courgette Crisps, Parmesan |
Pasta allo scoglio £13.00

Mushroom, Broccoli & Pesto Carbonara, Rocket, Parmesan | Funghi, Broccoli e Pesto alla Carbonara
£11.00

Sides £3.00

Balsamic Roasted Potatoes
Sweet Potato Mash
Mixed Leaf Salad
Seasonal Vegetables

Secondi Piatti Di Carne E Di Pesce Main Courses

Locally Sources Venison, Creamed Sweet Potato, savoy Cabbage, Toasted Seed & Rosemary Crumble & Winter Berry Reduction

| Fonti locali di cervo, crema di patate dolci, cavolo verza al burro, semi tostati e crumble al rosmarino e riduzione dei frutti di bosco invernali **£16.00**

Caesar Salad | Cos, Parmesan, Anchovy, Boiled Egg, Croutons, Caesar dressing **£10.00**
Add Chicken or Tiger Prawns with £3.00 supplement

Chicken, Chorizo & Spinach Risotto, Parmesan | Risotto con pollo, chorizo e spinaci, parmigiano **£12.00**

Pan Roasted Lamb Rump, Mushroom Madeira Cream Sauce,
Balsamic Roasted Potatoes, Tender Stem Broccoli

| Fesa di agnello arrosto in padella, salsa di crema di Madeira ai funghi,
patate al balsamico al forno, broccoli a gambo tenero **£17.25**

Rump Steak, Garlic Butter, Grilled Tomato and Portobello Mushroom, Pea Shoots and Fries
| Bistecca di manzo, burro all'aglio, pomodoro alla griglia e germogli di piselli e funghi
Portobello e patatine fritte **£16.00**

Chargrilled Turkey Escalope, Cranberry Apricot and Sage Stuffing, Pig in Blanket, Red Wine Sauce, Balsamic Roasted Potatoes, tender stem broccoli and Pea Shoots |
Scaloppina di tacchino alla griglia, ripieno di mirtilli rossi, albicocche e salvia, maiale in coperta, salsa al vino rosso, patate al balsamico, broccoli teneri e germogli di piselli **£13.50**

Seabass, Samphire, Sun Blushed Tomatoes and Pesto, Balsamic Roasted Potatoes |
Branzino, Samphire, Pomodori Arrossiti dal Sole e Pesto, Patate Arrosto Balsamiche **£16.50**

Dolce Desserts

White Chocolate & Raspberry Meringue Roulade, Fruit Coulis **£7.00**

Sticky Toffee Pudding, Butterscotch Sauce **£6.50**

Warm Fruity Plum Pudding, Brandy and Vanilla Cream Sauce **£7.00**

Tiramisu **£6.50**

Caramelised Lemon & Basil Tart, Crème Chantilly, Raspberry Coulis **£6.50**

Cheese Board - Mature Cheddar, Somerset Brie, Stilton,
Homemade Chutney, Grapes & Crackers **£10.00**

Please let us know if you have an allergy or intolerance to any food. Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens. We have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights 14 key allergens if present. This guidance document is readily available from any member of our team upon request.