



# RADICI

## LUNCH MENU

2 COURSE £18.50

3 COURSE £23.50

### STARTERS

#### PORTOBELLO (V)

PORTOBELLO MUSHROOM | MIXED CRUSTED HERBS | TOPPED WITH GORGONZOLA  
DOLCE | INFUSING TRUFFLE OIL

#### SCOTISH SMOKED SALMON

SMOKED SALMON | FILLED WITH BABY PRAWNS | MARYROSE SAUCE | WILD ROCKET |  
DILL & LEMON OLIVE OIL DRESSING

#### CHICKEN LIVER

CHICKEN LIVER | SMOKED PANCETTA | JULIENNE OF ONION | RED WINE & BALSAMIC  
REDUCTION | SERVED WITH WARM CROSTINI BREAD

### MAINS

#### TORTELLINI (V)

TORTELLINI PASTA FILLED WITH RICOTTA & SPINACH | WHITE WINE | GORGONZOLA  
CHEESE SAUCE | FRESH BABY SPINACH

#### FILLET OF SEA BASS

FILLET OF SEA BASS | WILTED SPINACH | WHITE WINE | CAPERS | LEMON BUTTER |  
CRAYFISH

#### BEEF STROGANOFF

LOCALLY SOURCED FILLET TAIL | RED PEPPERS | ONION | WILD MUSHROOMS | RED  
WINE & CREAM | SERVED WITH SAFFRON RICE

### DESSERTS

#### TIRAMISU

**CHEESECAKE** (ASK A MEMBER OF STAFF)

#### ICE CREAM (2 SCOOPS)

VANILLA \ HONEYCOMBE \ SALTED CARAMEL \ COCONUT  
\ STRAWBERRY \ CHOCOLATE

#### SORBET

2 SCOOPS (LEMON \ MANGO)

