

LUNCH MENU

STARTER

2 COURSE £22 3 COURSE £25

DUCK PORK ORANGE PÂTÉ, CLEMENTINE COULIS GIARDINIERA & TOASTED FOCACCIA GFO
TUSCAN HAM SERVED WITH PEAR POACHED IN WINE, FIG & TOASTED FOCACCIA GFO
PRAWN COCKTAIL WITH PINEAPPLE MARIE ROSE SAUCE & COS LETTUCE GF
SMOKED HADDOCK & SPRING ONION FISHCAKE, ROCKET GARLIC MAYO GF
WARM SOUS VIDE CHICKEN & PEA ROULADE COS LETTUCE, PARMESAN, CESAR DRESSING
BUFFALO MOZZARELLA BALLS, TOMATO, BASIL PESTO N GF
POT OF MUSSELS IN WHITE WINE GARLIC & PARSLEY SAUCE TOASTED FOCACCIA GF

MAIN COURSE

GRILLED SEA BASS SERVED WITH SAUTEED SPINACH GF
SEAFOOD RISOTTO (CALAMARI, PRAWNS, MUSSELS, CLAMS) GARLIC PARSLEY WHITE WINE GF
BRAISED BEEF & BAROLO RAVIOLI BUTTER & SAGE ROCKET PARMESAN
RICOTTA & SPINACH TORTELLINI IN A LIGHT TOMATO & BASIL SAUCE
TRADITIONAL BEEF LASAGNA TOPPED WITH BECHAMEL SAUCE PARMESAN AU GRATIN
THAI STYLE COD & PRAWN FISH CAKE SAUTÉED SPINACH & GARLIC MAYO GF
SLOW COOKED PORK BELLY SERVED WITH MASHED POTATOES & ROAST ASPARAGUS GFO

SIDE

MIXED SALAD 4.5 | ROCKET PARMESAN & FENNEL SALAD 8 | ROAST POTATOES 4 | MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | GARLIC FRIES 6 | SAUTÉED SPINACH 6 | GARLIC BEANS 5 | TOMATO ONION & BASIL SALAD 7 | SAUTÉED WILD MUSHROOM 8 (M) | SAUTÉED ROAST VEGETABLE 8 | TRIPLE COOKED POTATOES 7

DESSERT

FRANGELICO & AMARETTO LIQUEUR TIRAMISU N
CHOCOLATE PANNA COTTA ALMOND SOLEIL PEAR COULIS GFO
CHEESECAKE & HAZELNUT GANACHE, CRUMBLE N
WHITE CHOCOLATE MOUSSE STRAWBERRY SAUCE GFO
ICE CREAM OR SORBET (TWO SCOOPS)
CHEESE & CHUTNEY BOARD WITH HONEYCOMB 3 SUPPLEMENT GFO

GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN- C Contains CRUSTACEANS
VO = Vegan option - N = CONTAINS NUTS - M = Contains Mushrooms

At AL MOLO We pay great care & attention to allergies & intolerances. Kindly inform our staff if you have any special dietary requirements. ,
ON TABLE FROM 5 PEOPLE a discretionary 12.5% Service Charge will be added to your bill.

