

SET DINNER THREE COURSES £36

SUNDAY TO FRIDAY

AA



Rosette award for
culinary excellence

2024

STARTER

CHESTNUT AND MUSHROOM MOUSSE MASCARPONE CREAM BLACK TRUFFLE & TUILLE GF
SPINACH AND POTATO CANNOLE FILLED WITH GOATS & PISTACHIO RED CABBAGE GREEN APPLE JELLY GF
TUSCAN HAM BUFFALO MOZZARELLA CHERRY TOMATO BASIL PESTO TOASTED FOCACCIA
WARM CHICKEN PRAWN & HAM ROULADE TANDOORI ,BASIL & LOBSTER MAYO BLACK INK TAPIOCA GF
LOBSTER PATE' MARSALA, GREEN APPLE, BASIL CRACKERS WASABI TAPIOCA GFO (3 SUPPLEMENT)
WARM SOUS VIDE CHICKEN AND PEA ROULADE, CROUTON AND CLASSIC CESAR DRESSING GFO
VITELLO TONNATO , SLOW COOKED VEAL TOPPED WITH A TUNA EGG CAPER ANCHOVY SAUCE GF
CRAB CROQUETTE ROASTED ASPARAGUS SWEET CAULIFLOWER COULIS LEMON AND SAFFRON AIOLI
WARM SMOKED MACKEREL PEA & MINT MOUSSE HONEY SWEET CHILLI DRESSING GFO
SEARED SCALLOPS, BLACK & WHITE PUDDING ,AUBERGINE MUSHROOM CHESHUNT & BASIL PESTO GF
(3 SUPPLEMENT)

MAIN

VEAL & SPINACH TORTELLONI IN BUTTER AND SAGE SAUCE TOPPED WITH ROCKET AND PARMESAN
RISOTTO ASPARAGUS AND SAFFRON BUTTER PARMESAN AND CRISPY SPEAK (vgo) GF
LOBSTER CAPPELLETTI, SHALLOTS, ZUCCHINI, PRAWNS WITH LOBSTER BISQUE
PAPPARDELLE WITH HAND CUT BEEF VEAL PORK RAGOUT IN A RICH TOMATO SAUCE
ROASTED DUCK & PORK PORCHETTA FENNEL TIMBALLE TRIPLE COOKED FRIES GF
PAN FRIED HALIBUT & MUSSEL IN A CANNELLINI BEANS & CHIVES CREAMY SAUCE LOBSTER GLACE GF
LAMB SHANK WITH BEER WITH CARAMELISED CARROT ONION PARSNIP MUSTARD MASH GF
ROAST SADDLE OF RABBIT MUSTARD MASH & TENDER BROCCOLI
MONKFISH WRAPPED IN PANCETTA WITH SAUTEED SPINACH CONFIT TOMATO CAPER LEMON SHALLOTS
SAUCE GF
GRILLED 8OZ BEEF FILLET FRIES & ROCKET AND PARMESAN SHAVINGS (GFO) 7 SUPPLEMENTS

DESSERT

FRAGELICO AND AMARETTO LIQUEUR TIRAMISU
VANILLA CHEESECAKE CHOCOLATE GANACHE BISCUIT CRUMB GFO
WHITE CHOCOLATE MOUSSE STRAWBERRY COULIS AND TOASTED SESAME SEED ICE CREAM
DARK CHOCOLATE PANNA COTTA ALMOND CACAO SOIL CITRUS CANDY PEAR COULIS GFO
MIX ICE CREAM OR SORBETS
SELECTION ITALIAN CHEESE CHUTNEY FRUIT CRACKERS 3 SUPPLEMENT GFO

SIDE ORDERS

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 MUSHROOMS 8
SAUTÉED ROAST VEGETABLES | 8 TRIPLE COOKED FRIES 7

**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.