



Menu



STARTER



Warm home made honey & orange salmon, crispy rice, avocado purée, sweet chilli dressing GF

or

Roast vegetable mille feuille, fennel and anise mousse, liquorice basil & honey dressing GF

or

Warm smoked duck breast, pate' de fruit, red wine jus, homemade ricotta cheese, potato tuille GF

MAIN



Sous vide lamb fillet & italian Kofta, pea and mint pure, shallots and demi jus GF

or

Ravioli filled with asparagus and spinach, creamy spinach & walnut sauce chestnut crumble (GFO WITH RISOTTO)



or

Monkfish chunks coated in lemon & thyme panko, chickpea, chives lobster bisque GFO

DESSERT



Trio of chocolate mousse, almond soil, mint coulis GFO

Or

Espresso Martini flavour Tiramisu

or

Salted honey cheesecake, filo pastry crust, lemon & mint pearls, honeycomb GFO



**£42 PER PERSON £5 DEPOSIT AND PRE ORDER IN ADVANCE
AVAILABLE 14TH & 15 OF FEBRUARY**



**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.

