

STARTERS

HUMMUS DIP WITH BREAD

Finished with lemon oil served with toasted sourdough bread
VE

HALLOUMI WITH SUN-DRIED TOMATOES

Halloumi slices with a sun-dried tomato
VE,GF

BABA GHANOUSH DIP WITH BREAD

Smoky aubergine dip served with toasted sourdough bread
VE

BRUSCHETTA AL POMODORO

Rustic bread with datterini tomatoes, garlic, basil & extra virgin olive oil.
VE

GRILLED PICKLED PEPPERS

Sweet and tangy peppers lightly charred, drizzled with olive oil and garlic.
V,VE

INSALATA TRICOLORE

Rocket, tomato & avocado with balsamic dressing.
VE,GF

VE - VEGETERIAN
V - VEGAN
GF - GLUTEN FREE

UVA SET MENU

2 COURSES £20 (STARTER + MAIN OR MAIN + DESSERT)

3 COURSES £24 (STARTER + MAIN + DESSERT)

AVAILABLE 5:00-7:00PM & AFTER 9:30PM

MAIN DISHES

SLOW-BRAISED BEEF

Tender cuts of topside beef in red wine sauce with rosemary with oven-baked potatoes

PARMIGIANA

Baked aubergine with tomato, basil, mozzarella, and Parmesan
VE

LASAGNE RAGU

Classic lasagne with beef rags, béchamel, and Parmesan

CHICKEN PAILLARD

Butter fried chicken, rocket, datterini tomatoes, Parmesan served with oven-baked potatoes

DESSERT

TIRAMISU

PANNA COTTA