

## **STARTER & SHARE PLATES**

**Rustic Wood-fired Ciabatta Bread with Garlic Butter 6.5**  
(V)

**House Marinated Olives 9**  
Sicilian & Ligurian Olives marinated w fresh Herbs, Chilli & Citrus (V/GF)

**Vegetarian Bruschetta 10.9**  
two pieces of grilled Ciabatta w Eggplant, Pesto, Fresh Tomato, Oregano & Parmesan (V)

**Smoked Salmon Bruschetta 16.5**  
two pieces of grilled Ciabatta Bread w Norwegian Smoked Salmon, Rocket & Pesto, sprinkled w Bulgarian Feta

**Buffalo Mozzarella 14.9**  
milky Buffalo Mozzarella served w fresh Tomatoes, house made Basil Pesto & Oven Baked Crostini

**Mixed Plate 21.9**  
Prosciutto di Parma, NYC Style Pastrami & Hungarian Mild Salami w Grana Padano Parmesan Cheese  
mixed Olives & Grilled Bread

**Salt & Chilli Calamari e: 19.9 m: 26.5**  
dusted w Semolina & served w Rocket, Fresh Tomato, Fresh Chilli,  
Preserved Lemon & Candied Orange

**Glasshouse Zucchini Flowers 19.9**  
lightly batter & filled w Ricotta Cheese, Provolone cheese, Kalamata Olives on a bed of House Made Hummus (V)

**Chicken Salad 25.9**  
char-grilled Chicken Tenderloins w fresh Wild Rocket Salad, Sun-Dried Tomato, Cucumber topped with a soft poached  
Free Range Egg (GF)

**Salmon Tartare 22.9**  
diced Pacific Salmon Fillet seasoned w Sweet Soy Sauce accompanied by Creamy Ricotta Cheese, Capers, Pink Pepper and  
a Oven Baked Crouton

## **PASTA & SALADS**

**Crab Spaghettini e 20.5 m 29.9**  
fresh Blue Swimmer Crab Meat, Zucchini, Chilli, Garlic, White Wine, fresh Lemon Juice  
& Extra Virgin Olive Oil

**Penne alla Norma e: 18.9 m 25.9**  
Durum Wheat Pasta tossed in Eggplant Puree, freshly diced Tomatoes and Rosemary Crumble (V)

**House Made Gnocchi 27.9**  
w Italian Sausage and Wild Mushroom Ragout

**Haloumi Salad e: 19.5 m: 23.5**  
w Butter Beans, Sweet Corn, Preserved Lemon, Shallots, Celery and Confit Cherry Tomatoes (V/GF)

**'The Lane' Salad 19.9**  
Prosciutto di Parma, Creamy Dill Perfumed Ricotta, Sun Dried Figs,  
Wild Rocket & Balsamic Reduction (GF)

## **MAINS**

### **Crab Spaghettini m 29.9**

fresh Blue Swimmer Crab Meat, Zucchini, Chilli, Garlic, White Wine, fresh Lemon Juice & Extra Virgin Olive Oil

### **Penne alla Norma m 25.9**

Durum Wheat Pasta tossed in Eggplant Puree, freshly diced Tomato & Rosemary Crumble (V)

### **House Made Gnocchi 27.9**

w Italian Sausage & Wild Mushroom Ragout

### **Crispy Skin Atlantic Salmon Fillet 31.9**

w Red Cabbage Puree, Pickled Beetroot, Green Apple, Celery & Snow Pea Sprouts (GF)

### **Tuna Steak 31.9**

char-grilled Tuna Steak w Orange Scented Cous Cous, Zucchini, Soy Beans & fresh Coriander

### **Chicken Breast 31.9**

w Dutch Carrots, Sauteed Mushrooms & Crispy Spanish Chorizo (GF)

### **Porterhouse Steak 32.9**

served w Parsnip Puree, oven baked Potato Flakes, Broccolini, Poppy Seeds & Red Wine Jus (GF)

### **Classic Steak Sandwich 27.9**

Char-grilled Tender Steak, House Made Onion Jam, Dijon Mustard, Rocket & side of Sweet Potato Fries

### **Lamb Burger 27.9**

Pulled Oven roasted Lamb Shoulder w Yogurt based Rainbow Slaw in a Brioche Bun & Sweet Potato Fries

### **Saffron Risotto 26.9**

Perfumed w Truffle Oil & finished w Baby Spinach, Bavarian Camembert Cheese (V) (GF)

## **SIDES**

### **Baby Spinach Salad 10**

W beetroot, fetta & sun-dried tomato

### **Wild Rocket Salad 10**

w Pear, Parmesan & White Balsamic Dressing

### **Steamed Seasonal Vegetables 10**

### **French Fries 9**

### **Sweet Potato Fries 9**

**Ask your waiter for our Blackboard Lunch Specials!**

*Most of our meals can be adjusted for diets & allergies.  
Please feel free to ask one of our friendly staff!*