

L'ETO

DINNER & LUNCH MENU

SALADS AND STARTERS

Crispy bruschetta, sweet cherry tomatoes £7.95

Pan fried scallop, butternut squash puree,
vegetable caponata £9.95

Truffled burrata, sweet cherry tomatoes,
Tuscan olive oil £12.95

Crab avocado salad, soy & lime dressing £16.50

Chicken Caesar salad £12.95

SOUP OF THE DAY £9.00

SELECTION OF ARTISAN BREAD £3.50

MAIN COURSES

Beef tagliata di manzo style £24.95

Chicken teriyaki, ginger, oyster mushrooms £18.90

Crispy prawns on a bed of green lentil,
herbs & avocado £18.95

Stone bass fillet, quinoa, pine nuts,
cherry tomatoes £21.95

PASTA

Gluten free gnocchi, toasted almonds & butter £12.90

Black ink crab tortelloni, creamy lobster bisque £16.95

Wild Porcini mushroom and herb tortelloni £15.95

Meat pelmeni served with sour cream £15.95

L'ETO beef lasagne £14.95

Crab spaghetti £17.95

RISOTTO

Porcini mushroom risotto £15.95

Saffron & Lobster seafood risotto £19.95

LUNCH DISPLAY SET MENU

2 salads + 1 main course £14.90

OR

3 salads + 1 main course £16.90

3 salads £12.00

OR

4 salads £14.50

PERFECT WHITE WINE

'Aguila Real Viura'
SAUVIGNON BLANC Spain 2013
£6.00 (G1) / £25 (Bt1)

'Pulenta Estate Mendoza'
CHARDONNAY Argentina 2013
£6.80 (G1) / £29 (Bt1)

'Felines Jourdan'
PICPOUL DE PINET France 2013
£6.80 (G1) / £28 (Bt1)

A PERFECT RED WINE

'Aguila Real'
TEMPRANILLO/SYRAH Spain 2013
£6.00 (G1) / £25 (Bt1)

'La Montesa Remondo'
RIOJA Spain 2011
£6.80 (G1) / £41 (Bt1)

'Pulenta La Flor'
MALBEC Argentina 2013
£6.80 (G1) / £30 (Bt1)

ROSÉ

BARDOLINO CHIARETTO
Monte del Frá, Veneto, 2013
£5.80 (G1) / £24 (Bt1)

LUBERON FAMILLE PERRIN
France 2012
£6.50 (G1) / £30 (Bt1)

SPARKLING

PROSECCO DI VALDOBBIADENE,
TREVISO NV
£7.00 (G1) / £37 (Bt1)

BOLLINGER SPECIAL CUVEE AC,
Champagne, France
£110 (Bt1)

Please inform your waiter if you are allergic to any food items before you order - we can't guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens