

LOCALE FULHAM

Dinner Set Menu

Three courses with a
cocktail or a G&T

£30

TO DRINK

*Choose between our bespoke Locale
Bellini and a Tanqueray Gin with Fever
Tree Tonic*

STARTERS

GREEN PEA AND MINT SOUP

CLASSIC CALAMARI RINGS

BURRATA (v) with cherry tomatoes,
basil dressing and Carasau

CHARCUTERIE BOARD with grilled
focaccia and homemade ginger chutney

MAIN COURSES

FISH OF THE DAY please ask for
today's catch

LAMB RUMP Grilled and served with
aubergine parmigiana and mix leaves

CHICKEN MADEIRA mozzarella,
mushroom Madeira sauce, green beans
and roasted cherry tomatoes

PACCHERI with Tuscan sausage,
tomato, chili and garlic. Topped with
rocket

RAVIOLI (v) today's flavour served
with sage and butter or tomato sauce.

DESSERTS

Tiramisu

Pannacotta with homemade seasonal
berry sauce

Two scoops of ice cream or sorbet –
please ask for today's flavours

*Too full? Swap your dessert for a
Limoncello*

We are concerned about you well-being, so if you have any allergies please alert us as not all ingredients are listed. As some of our dishes contains allergens we are unable to guarantee anything free from allergens. A 12.5 optional service charge will be added to your bill