

STARTERS

3 course £65

CAPELANTE

Searched diver's scallop, fregola salad, caper's and walnut pesto, tomato emulsion

CARPACCIO

Carpaccio of Wagyu beef, sweetheart cabbage slaw, stravecchio parmesan shavings

RISOTTO AI FUNGHI

Wild mushroom risotto, truffle shavings and truffle oil

MAIN COURSES

AGNELLO

Slow roast welsh lamb, roast cauliflower puree, caramelized cauliflower, potato fondant

ANATRA

Duck breast, confit leg rotolo, pumpkin puree, cavolo nero, pickled mushrooms

PESCE

Fillet of hake, warm salad of green beans, new potatoes and spinach, bagna caoda dressing

DESSERT

CANNOLI

Sicilian pastry filled with sweet organic ricotta, crushed pistachios, chocolate and candied orange

FORMAGGI

A selection of artisan produced cheeses, with biscuits, chutney and truffle honey

CREMOSO

Chocolate cremeux, Virginia peanuts, dulce de leche, malton salt and vanilla ice cream