

CHRISTMAS MENU
2 COURSES £38.50
3 COURSES £48.50

STARTERS

SALMONE

Whisky cured smoked salmon, avocado, beetroot, pickled fennel

ROTOLO DI CERVO

Rolled ravioli of short rib of beef and venison, celeriac puree, red cabbage

INSALATA

Warm salad of new potatoes, green beans, cavolo nero, winter tomatoes

CREMA DI FUNGHI

Cream of mushroom soup, shaved chestnuts, garlic croutons and truffle oil

MAIN COURSES

PEPOSO DI MANZO

Tuscan recipe of meltingly tender beef cooked with red wine and black pepper, served with parmesan mash and tenderstem broccoli

MISTO DI PESCE

Grilled monkfish, king prawns, chorizo, sweetcorn vellouté, crab gnocchi

PASTA E ZUCCA

Orecchiette pasta with Delica pumpkin, garlic, chili, toasted pumpkin seeds and ricotta salata

MAIALE

Slow roast pork on a bed of saffron risotto, gremolata sauce

DESSERTS

CREMOSO

Chocolate crèmeux, dulce de leche, Virginia peanuts, vanilla ice cream

CANNOLO

Traditional Sicilian pastry filled with organic ricotta, chocolate, crushed pistachios

FORMAGGI

A selection of artisan produced cheese, poached pear and biscuits

10% of service will be added to your bill

Please note that in order to ensure better quality of food we have a limited menu. If you are vegetarian or vegan ask a member of staff for further options. Please inform us of any allergies