



FESTA DI NATALE

(Not available Saturday evenings and Sunday Lunch)

MENU

Homemade focaccia, roasted garlic and tapenade

Stuzzichini del cuoco

White onion and parmesan soup, truffled mushrooms, truffle cheese toastie (*gf/v)

Bruschetta of **Sicilian tuna**, tuna parfait, tuna tartare, capers, pickled fennel, orange

Chicken liver parfait, coffee brioche, Averna jelly, elements of onion, Italian leaf salad

Baked carbon crumbed goats' cheese, variations of beetroot, Sicilian honey & melograno dressing, radicchio, charcoal oil

Paccheri, **roast king prawns**, tomato and chilli, crab and sundried tomato espuma, crispy chilli oil (+6)

Roast **breast of local pheasant 'Ripieno'**,-stuffed with chestnut, pancetta and sage, Brussel sprouts, crispy potato pave, parsnip puree, Marsala jus, sour cherry (*gf)
(a turkey option is available subject to 48 hr pre order)

Slow cooked **blade of beef**, crispy onions, cavolo nero puree, smoked potato mash, Nero D'Avola reduction, roast carrots, salsa verde (*gf)

Roast **fillet of sea bass**, prawn and scallop roe mousse, prawn bisque fregola, sea vegetables, pickled sea weed, tapioca cracker, caviar

Beetroot and balsamic pave, **beetroot gnocchi**, celeriac puree, pistachio pesto, pomegranate (v)

35 day salt aged **Fillet steak 'al pepe nero'**, balsamic roast onions, wilted spinach, Italian roast potatoes (*gf) (+15)

Chocolate Pyramid, 'fererro rocher' parfait, hazelnut cream (+3)

Passionfruit martini – passionfruit pannacotta, prosecco jelly, passionfruit martini espuma, vanilla mascarpone sorbet, vanilla seed crisp

Monte Bianco – meringue with salted caramel, apple and roasted almond, almond snow

Coppa Natale – Festive ice creams and sorbets, caramelised clementine, egg nog cream, panettone crisp

Trio of seasonal cheese, fruit cake, celery, grapes, crackers (+4)

Three Courses 42 Two Courses 35

(Tues – Friday Lunch save £5 per person or enjoy a glass of fizz on us)

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances.

A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.

v- suitable for vegetarian diets *vg – this dish can be adapted to suit a vegan diet

*gf – this dish can be adapted to suit a gluten Free diet