

Festive Menu

3 courses 45 / 4 courses 55

Available 27th November – 23rd December



Antipasti

Zuppa di Sedano Rapa

celeriac soup, tortellini, autumn black truffle

Peelham Farm Organic Bresaola

rocket, goats cheese dressing, datterino tomato

Crudo di Orata

Sea Bream Crudo, clementine agrodolce, almond, fennel

Primi *(additional 4th course)*

Tagliatelle al Tartufo

egg tagliatelle, aged parmesan, black truffle

Ravioli di Zucca Delizia

Pumpkin ravioli, sage, chestnut

Secondi

Porchetta

peelham farm organic pork, radicchio, raisin, hazelnut

Merluzzo alla Griglia

Shetland cod, caviar, brasscia, mussel

Romanesco al Forno

Baked romanesco, black trumpet mushroom, Sicilian capers

Brasato di Manzo al Barolo (supplement £5)

Braised beef cheek in Barolo wine, polenta, cavolo nero

Dolci

Crostata al Caramello Salato

salted caramel tart, 12 year barrel aged balsamic, fior di latte gelato

Tiramisu

Pick me up

I.J Mellis Cheese Selection

peter's yard crackers, quince, preserved apricot

Please make us aware of any allergies or dietary requirements | Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free