

FESTIVE LUNCH MENU

£36.50 PER PERSON

AVAILABLE 12NOON - 4PM



A GLASS OF PROSECCO PRIMO BRUT NV

• STARTERS •

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

NORTHERN ITALIAN VEGETABLE SOUP

CHEESY CIABATTA (v)

PARMA HAM BRUSCHETTA

GORGONZOLA, HONEY & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

• MAINS •

All our main courses are served with roast potatoes & vegetables to share (v)

TURKEY ESCALOPE

MUSHROOMS, ROSEMARY & ORANGE

SEA BASS

ITALIAN SALSA & LEMON

ABERDEEN ANGUS & HEREFORD | SIRLOIN STEAK (225g)

PEPPERCORN SAUCE (A £1 supplement charge will apply)

ABERDEEN ANGUS & HEREFORD | RIBEYE STEAK (225g)

PEPPERCORN SAUCE (A £2 supplement charge will apply)

GNOCCHI MARGHERITA

POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL (v)

CHICKEN SKEWERS

ITALIAN BEANS, FENNEL & MINT

• DESSERTS •

CHOCOLATE & HAZELNUT CHEESECAKE

SOUR CHERRIES (v)

PANNA COTTA

AMARETTO, PASSION FRUIT SAUCE

CHERRY & AMARETTO TART

VANILLA ICE CREAM (v)

CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT

CHEESE BOARD

GORGONZOLA, BUFFALO RICOTTA & PECORINO

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

Estate AW20

FESTIVE MENU

£50 PER PERSON



A GLASS OF FERGHETTINA BRUT

FANTASTICO (FOR THE TABLE TO SHARE)

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKES, SUN-DRIED TOMATOES & OUR BREAD BOARD

• STARTERS •

CARPACCIO

THINLY SLICED BEEF FILLET, ROCKET & PARSLEY OIL DRESSING

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

NORTHERN ITALIAN VEGETABLE SOUP

CHEESY CIABATTA (v)

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

PARMA HAM & BUFFALO RICOTTA

HONEY, WALNUTS & TOASTED CIABATTA

• MAINS •

All our main courses are served with roast potatoes & vegetables to share (v)

TURKEY ESCALOPE

MUSHROOMS, ROSEMARY & ORANGE

CRISPY DUCK

CHERRY & RED WINE SAUCE

ABERDEEN ANGUS & HEREFORD | RIBEYE STEAK (225g)

PEPPERCORN SAUCE

ABERDEEN ANGUS & HEREFORD | FILLET STEAK (225g)

PEPPERCORN SAUCE

(A £5 supplement charge will apply)

FARFALLE WITH MUSHROOMS & SPINACH

PECORINO CREAM, WHITE WINE, GARLIC & THYME (v)

SEA BASS

ITALIAN SALSA & LEMON

• DESSERTS •

ASK YOUR SERVER FOR TODAY'S DESSERT OPTIONS

Some desserts may include a price supplement.

• TEA OR COFFEE •

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Estate AW20

MY FESTIVE FAVOURITES

I've chosen a few of my favourite dishes from my books, television shows and travels around the many regions of Italy - they are perfect for the festive season. I hope they become as much your favourites as they are mine.



TURKEY ESCALOPES

MUSHROOMS, ROSEMARY & ORANGE

It wouldn't be Christmas without turkey – in my kitchen tenderised fillets are dusted in flour and pan fried before I add chestnut mushrooms, fragrant rosemary and festive orange.

£15.50

SEA BASS

BRAISED CASTELLUCCIO LENTILS,
PORCINI MUSHROOMS & PARSLEY

Lentils make a great alternative to rice or potatoes with a fish main course. In this dish they're packed full of flavour from the porcini mushrooms, so I've paired them with sea bass - a delicate fish.

Italian Adriatic Escape p.50

£19.95

VEAL CHOP (340g)

ROSE VEAL CHOP, SAGE & TRUFFLE BUTTER

I am obsessed with veal and this has to be the best and simplest way to cook it. The combination of the sage with the sweetness of the veal is buonissimo!

£27.95

BUTTERNUT SQUASH RISOTTO

SAGE BUTTER & PECORINO CHEESE (v)

Italians often eat a small plate of risotto after their antipasti, and this in turn is followed by a meat or fish main course, but risotto also makes an excellent meat-free dish in its own right.

Italian Escape p.165

£11.50

RIGATONI WITH WILD BOAR RAGÙ

PANCETTA, RED WINE, TOMATO,
PECORINO CHEESE & PARSLEY

In autumn and winter you'll find wild boar on the menu in most good Tuscan restaurants - like this delicious dish that I ordered when I last visited the region.

Hidden Italy p.65

£15.50

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