

FESTIVE LUNCH

3 COURSES 38.00

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened & semi-dried cherry tomatoes, garlic, oregano & fresh basil

FEGATINI ALLA UMBRA

Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code

