

Festive Menu

3 COURSE 34.50

❖ STARTERS ❖

FRITTATINA NAPOLETANA

Deep fried mac & cheese, smoked provola, Pecorino Romano, black pepper

CALAMARI

Courgette, red pepper & garlic mayonnaise

PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

BRUSCHETTA POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

BRANZINO

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

GNOCCHI CONTADINA (VG)

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

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. Vegan flavours available.

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 or intolerances 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. Detailed calorie information is available on request. Prices are inclusive of VAT.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this
code

