

FESTIVE LUNCH

3 COURSES 39.95

* PRIMI *

BRUSCHETTA CON ZUCCA ^V

Toasted sourdough, roasted butternut squash, burrata cream, spicy ve-duja, sage & walnuts

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA CLASSICA ^{VG}

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

FEGATINI ALLA CREMA

Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough

PASTA E FAGIOLI ^V

Pasta & bean soup, matured Italian cheese, chilli & crostini

* SECONDI *

ARROSTO DI TACCHINO

Roast turkey breast, apricot & chestnut stuffing, pigs in blankets, roasting gravy & cranberry sauce

BRANZINO

Pan-fried sea bass, friarielli, vine ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA DI MELANZANE ^V

Fried layers of aubergine, tomato, smoked provola cheese & basil pesto

RISOTTO AI FUNGHI ^V

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil
^{VG} Vegan recipe available on request

GNOCCHI ALLA CONTADINA ^{VG}

Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries
(£3 supplement)

FILETTO DI MANZO

225g Angus fillet steak, peppercorn sauce & fries
(£10 supplement)

Roast potatoes & seasonal vegetables, for the table to share ^{VG}

* DOLCI *

CREMA CAMELLATA ^V

Baked caramel custard, rum poached prunes & vanilla cream

BUDINO DI PANETTONE ^V

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

TIRAMISU

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

MOUSSE AL CIOCCOLATO ^{VG}

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

GELATI ^V

Selection of ice cream, hazelnut biscotti
(Plant based 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



Festive Core 24

FESTIVE DINNER

3 COURSES 49.95

* PRIMI *

CAPELANTE

Pan-seared scallops, salmoriglio salsa, creamed potatoes, garlic spinach, crispy breadcrumbs

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, Parmesan, chestnut mushrooms, rocket, lemon dressing, aged balsamic & toasted walnuts

BURRATA (V)

Apulian creamy mozzarella, roasted red grapes, aged balsamic, thyme & toasted sourdough

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA CON ZUCCA (V)

Toasted sourdough, roasted butternut squash, burrata cream, spicy ve-duja, sage & toasted walnuts

* SECONDI *

ARROSTO DI TACCHINO

Roast turkey breast, apricot & chestnut stuffing, pigs in blankets, roasting gravy & cranberry sauce

TORTELLONI DI ZUCCA (V)

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

BRANZINO

Pan-fried sea bass, friarielli, vine ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA DI MELANZANE (V)

Fried layers of aubergine, tomato, smoked provola cheese & basil pesto

RISOTTO AI FUNGHI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil
(VG) Vegan recipe available on request

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries

FILETTO DI MANZO

225g Angus fillet steak, peppercorn sauce & fries
(£5 supplement)

COSTATA DI MANZO

350g grain fed Black Angus ribeye steak, peppercorn sauce & fries
(£15 supplement)

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

* DOLCI *

PANNA COTTA

Vanilla cream, passion fruit & amaretti

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce, vanilla ice cream & biscotti crumb

BUDINO DI PANETTONE (V)

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

SEMIFREDDO (V)

Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses, hazelnut brittle & Amarena cherries

MOUSSE AL CIOCCOLATO (VG)

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

FORMAGGI

Italian artisan cheese selection served with cheese biscuits, fig & orange chutney, pear, grapes & truffle honey
(£2.50 supplement)

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