# FESTIVE À LA CARTE

Choose a minimum of 2 courses

# STARTERS

Chicken liver pâté, mustard fruits, sage & toasted ciabatta

Taleggio cheese arancine, cranberry & orange sauce

Heritage tomato & basil bruschetta 🐨

Calamari, fried squid, courgette, red pepper, garlic mayonnaise & lemon

Carpaccio, thinly sliced beef fillet, Venetian dressing

#### MAINS

Turkey escalope, creamy mushroom sauce, thyme & garlic

Sea bass fillets, Italian salsa & lemon

Crispy duck, green beans, cherry & red wine sauce

Fillet steak (225g), served with fries & your choice from one of our freshly prepared sauces or butters

Ribeye steak (225g), served with fries & your choice from one of our freshly prepared sauces or butters

Salmon fillet, spinach & creamy vermouth sauce

Spinach & ricotta ravioli, sage butter & toasted pine nuts v

- SIDE ORDERS Available at an additional cost -

#### DESSERTS

Warm apple & blackberry crostata, vanilla ice cream 🕑

Chocolate fondant, stuffed with chocolate truffles & vanilla ice cream  $\fbox{}$ 

Baileys panna cotta, espresso caramel & amaretti biscuit

Tiramisú, the ultimate Italian dessert

Cheese board, Italian artisan cheese selection

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 & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.



# SIDES

Roast vegetables, butter, honey & thyme 💿

Spinach, garlic & chilli 🕫

Roast new potatoes, garlic, sage & rosemary 🕫

Grilled tenderstem broccoli, butter & pecorino cheese  $\bigodot$ 

Caesar salad, gem lettuce, croutons & pecorino cheese 🕥

Rocket & pecorino salad  $\heartsuit$ 

Mixed salad, rocket, spinach, tomato, cucumber & fennel 倾

Truffle cheesy fries  $\heartsuit$ 

Fries, sea salt 🔍

### SAUCES

Green peppercorn

Creamy mushroom

Red wine

Salsa verde

Garlic & parsley butter