

Festive Lunch Menu

£37

Available 12noon - 4pm

Starters

Taleggio arancine, cranberry & orange sauce

Calamari fritti, garlic mayonnaise, lemon

Minestrone (ve)

Veal with a tuna, anchovy & caper mayonnaise

Mains

Turkey in marsala sauce, green beans,
butter & sage

Butternut squash risotto (v)

Sirloin steak (225g)
Fries & green peppercorn sauce
£1.50 Supplement

Black truffle gnocchi, wild mushroom (v)

Linguine with king prawns,
white wine, spicy mushroom

Desserts

Nutella pizza frita, caramelised banana,
toasted hazelnuts (v)

Tiramisú

Apple & blackberry crostata,
vanilla ice cream (v)

Gelato (v)

A selection of ice creams & sorbets

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 & nutritional information is available on request. A discretionary service charge will be added to your bill. Menus & prices are subject to change.

Ald AW22

Festive Menu

£47

Available all day

Starters

King prawn bruschetta, chilli mayonnaise

Minestrone (ve)

Calamari fritti, garlic mayonnaise, lemon

Carpaccio, Venetian dressing

Taleggio arancine, cranberry & orange sauce

Mains

Roast vegetables & potatoes to share (v)

Whole boneless sea bass, lemon caper sauce

Turkey in marsala sauce, green beans,
butter & sage

Chicken scaloppine, lemon sauce

Aubergine Parmigiana (v)

Sirloin steak (225g)

Green peppercorn sauce

Fillet steak (225g)

Green peppercorn sauce

£6.50 Supplement

Desserts

Warm chocolate fondant,
pistachio ice cream (v)

Bomboloni (v)

Italian doughnuts with a raspberry & white chocolate sauce

Tiramisú

Irish cream panna cotta, chocolate coffee beans

Italian artisan cheese selection

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Ald AW22

Festive À La Carte

Choose a minimum of 2 courses

Starters

Carpaccio, Venetian dressing £15

Minestrone (ve) £8.75

Calamari fritti, garlic mayonnaise, lemon £12

San Daniele ham, buffalo ricotta, honey, pistachio £13

Taleggio arancine, cranberry & orange sauce £10.25

King prawn bruschetta, chilli mayonnaise £13

Mains

Veal Milanese £25

Australia, award winning Aberdeen Black beef, pasture reared, grain fed for 120 days, Ribeye steak (300g) £42

Served with fries & a choice of butter or sauce

Fillet steak (225g) £35.5

Served with fries & a choice of butter or sauce

Turkey in marsala sauce, green beans, butter & sage £19.95

Whole boneless sea bass, lemon caper sauce £25

Chicken scaloppine, lemon sauce £19.95

Wild Atlantic cod, cherry tomato,
salame, rosemary £24

Butternut squash risotto (v) £16

- SIDE ORDERS Available at an additional cost -

Desserts

Irish cream panna cotta, chocolate coffee beans £8.5

Warm chocolate fondant,
pistachio ice cream (v) £8.5

Tiramisú £8.5

Apple & blackberry crostata, vanilla ice cream (v) £8.5

Italian artisan cheese selection £13

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Ald AW22

New Year's Eve Menu

£95

A glass of Franciacorta & canapés on arrival

To Share

Luciano antipasto, Italian artisan cured meats,
salame, cheeses

Starters

Truffle arancine (v)

Salmon & avocado tartare, lemon, dill, capers

San Daniele ham, buffalo ricotta,
honey, pistachio

Pan-fried scallops, potato puree, crispy pancetta

Mains

Roast vegetables & potatoes to share (v)

Fillet steak (225g)

Green peppercorn sauce

Chicken, gnocchi, wild mushroom,
truffle cream

Whole boneless sea bass, lemon caper sauce

Butternut squash risotto (v)

Desserts

Irish cream panna cotta, chocolate coffee beans

Warm chocolate fondant, pistachio ice cream (v)

Apple & blackberry crostata,
vanilla ice cream (v)

Italian artisan cheese selection

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