

Festive Lunch Menu

£47 Per Person

AVAILABLE 12NOON - 4PM

Primi

PATÉ DI FEGATO DI POLLO

Chicken liver pâté, mustard fruits, sage
& toasted ciabatta

ARANCINE AL TALEGGIO

Crispy taleggio cheese risotto balls, cranberry & orange sauce

CALAMARI FRITTI

Fried squid, courgette, red pepper, garlic mayonnaise & lemon

BRUSCHETTA AL POMODORO

Heritage tomato & basil, toasted ciabatta (VE)

Secondi

*All our main courses are served with honey roast vegetables,
garlic, sage & rosemary roast new potatoes to share (V)*

SCALOPPINA DI TACCHINO

Turkey escalope, creamy wild mushroom sauce, thyme & garlic

POLPETTE

Slow cooked beef & pork meatballs in a spicy
San Marzano tomato sauce, basil & toasted ciabatta

RISOTTO AI FUNGHI

Porcini mushrooms, white wine, garlic & thyme (V)

SIRLOIN STEAK (225g)

Peppercorn sauce
£3.95 Supplement

FETTUCCINE CON GAMBERONI

King prawns, rocket, cherry tomatoes, brandy & cream

Dolci

CHEESECAKE AL CIOCCOLATO E NOCCIOLA

Chocolate & hazelnut cheesecake with Ferrero Rocher
& sour cherry compote (V)

PANNA COTTA

Baileys panna cotta, espresso caramel & amaretti biscuit

GELATO

A selection of ice cream & sorbet, served with a homemade
hazelnut & pistachio cantuccini biscuit (V)

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.

Ldn AW23