GROUP

2 courses 38 per person

3 courses 43 per person

ANTIPASTI

Truffle glazed aubergine hazelnuts, vegan crème fraiche, chive oil **(vg)**

Tuna crudo sashimi grade tuna, tomato & garlic jam, crispy capers, citrus dressing

Burrata butternut squash, hazelnuts, Aleppo chilli **(v)**

MAINS

Wild boar ragu paccheri pasta

Fried aubergine strozzapreti tomato sauce, superstraccia, rosemary **(vg)**

Pan-roasted chicken breast Parmesan polenta, wild mushrooms, crispy prosciutto, madeira jus

Roast supreme of stone bass butterbeans, pancetta & saffron stew, salsa verde

Margherita tomato, basil, fior di latte *vegan option available* **(v)**

DESSERTS

Vanilla panna cotta spiced berries, dark chocolate

Dark chocolate mousse whipped cream, dried cherries **(vg)**

BUBBLES *by the glass*

Prosecco **9**

Champagne **19.4**

v - vegetarian | vg - vegan

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients. A discretionary service charge of 12.5% will be added to your bill.

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