# G R U P P O 

## 2 courses 28 per person <br> 3 courses 35 per person

## ANIIPASII

Burrata, celery caponata, olives, pomegranate and almonds (v)
Crispy fried squid, rocket and piquillo pepper salad
Tomato and oregano glazed aubergine, basil pesto and plant-based burrata (vg)

## SECONDI

Spicy pork and 'nduja ragu tagliatelle
Whole baked sea bream, tomatoes, olives and oregano
Chicken Milanese, rocket, pesto and Parmesan mayo add fried Burford Brown egg Orecchiette, datterini tomatoes and basil (vg)

Roasted red pepper pizza, burrata, pine nut, pesto and black olive (v)

## D O L C I

Brown butter panna cotta, toffee sauce and roasted pecan nuts
Chocolate and hazelnut budino, toasted nuts, crème fraîche (v)
Gelato and sorbetto (v)
please ask your server for todays flavours

## BOLLICINE

Prosecco 8
Champagne $\mathbf{1 2 . 5}$
v - vegetarian | vg - vegan
Please let a member of the team know if you have any allergies or require nutritional information.
All prices include VAT. A discretionary service charge of $\mathrm{I} 2.5 \%$ will be added to your bill.
Our tronc service charge benefits the team that looked after you today - thank you from the team.

