

FESTIVE SHARING

55 per person

Served as sharing plates and bowls to the whole table

NIBBLES

House-made focaccia roasted garlic, rosemary, sea salt (vg)

Marinated olives (vg)

Italian cured meats to share - Speck, Coppa di Parma

TO START

Burrata butternut squash, toasted hazelnuts, beurre noisette (v)

Fritto misto crispy red mullet, prawns, mussels, squid, lemon salt and nori aioli

Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing and toasted pecans (vg)

MAINS

Chianti & beef shin ragu pappardelle truffle, rosemary and shallot crumb

Pan-fried seabass fillet spicy tomato butter sauce, braised fennel, courgette and green olives

Strozzapreti fried aubergine tomato sauce, superstraccia and fried rosemary (vg)

Seared chicken breast creamed potatoes, cacciatora sauce, sautéed wild mushroom

DESSERTS

Vanilla panna cotta spiced winter berry compôte

Warm chocolate torta caprese (vg)

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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 12.5% will be added to your bill.

Our tronc service charge benefits the team that looked after you today – thank you from the team.