

PRANZO

ITALIAN

FESTIVE MENU 2024

2 COURSES £34.95

3 COURSES £39.95

STARTERS

Creamy gorgonzola garlic mushrooms on toasted Pugliese bread (V) (GFO)

Sticky pork belly, roasted red onion & fennel, nduja ketchup (GF)

Arancino - deep fried risotto ball stuffed with slow cooked venison & bone marrow butter, topped with parmesan

Crab & king prawn croquettes, crispy capers, burnt lime & chilli mayonnaise

Roast celeriac & parmesan soup, focaccia croutons, crispy leeks (V) (GFO)

Pan seared king scallops, samphire cream, truffle oil, Parma ham crisps + £5 supplement

MAINS

Chicken saltimbocca - pan fried chicken breast topped with sage & Parma ham, cooked in white wine & caper butter, parmentier potatoes & cavolo nero (GFO)

Handmade wild mushroom ravioli, truffle butter, crispy sage, garlic, cream, pangrattato, aged Pecorino (V)

Herb roasted wild salmon, mussels & saffron cream sauce, parmentier potatoes, buttered cavolo (GF)

Leek & tallegio tart, braised lentils, frisée, sun dried tomatoes (V)

Braised beef cheek, baby onions, pan fried sprouts with smoked pancetta, dauphinois potatoes (GF)

Pan fried 10oz ribeye steak, gorgonzola, Parma ham, red wine jus, skin on fries (GF) + £10 supplement

SIDES

Sauteed
tenderstem
broccoli with garlic
& chilli (GF) (V)
£5.50

Pan fried sprouts
with smoked
pancetta (GF)
£5.50

Parmentier
potatoes with
garlic butter (V)
£5.50

Roast chantenay
carrots with honey
& thyme
(V)
£5.50

Courgette
fries
(V)
£5.50

Skin on fries
with parmesan
& truffle mayo
(V)
£5.50

Rocket salad,
balsamic glaze,
cherry tomatoes,
parmesan
(V)
£5.50

DESSERTS

Dark chocolate & pistachio liquor tart, pistachio crumb (GF)

Hot panettone bread & butter pudding, honeycomb ice cream

Lemon & almond polenta cake, blood orange mascarpone (GF)

Affogato - chocolate ice cream topped with hot espresso & Strega liquor, crushed amaretti biscuits + £4 supplement

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian | VE - Vegan