

FESTIVE MENU 2024

2 COURSES £34.95 3 COURSES £39.95

APERITIVO

<p>CHRISTMAS SPRITZ Apple, cranberry, bloody orange, prosecco £11.50</p>	<p>TORINO SOUR Amaretto, lemon, foamer, primitivo £12.50</p>	<p>BLACK FOREST OLD FASHIONED Bourbon, cherry syrup, creme de cacao £13</p>	<p>SOUR CHERRY NEGRONI Gin, cocchi Torino, Campari, saliza, sour cherry £11.50</p>	<p>HOMEMADE FOCACCIA with confit garlic & herb butter (V) (GFO) £4.95</p>	<p>CERIGNOLA OLIVES from Puglia (V) (GF) £5.50</p>
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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 & sage butter, 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

<p>Sauteed tenderstem broccoli with garlic & chilli (GF) (V) £5.50</p>	<p>Pan fried sprouts with smoked pancetta (GF) £5.50</p>	<p>Parmentier potatoes with garlic butter (V) £5.50</p>	<p>Roast heritage carrots with honey & thyme (V) £5.50</p>	<p>Courgette fries (V) £5.50</p>	<p>Skin on fries with parmesan & truffle mayo (V) £5.50</p>	<p>Rocket salad, balsamic glaze, cherry tomatoes, parmesan (V) £5.50</p>
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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