

# NEW YEARS EVE 2024

4 COURSES £49 PER PERSON

## APERITIVO

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| <b>NO WAY ROSE</b><br>Strawberry, cranberry,<br>pampelle, rose prosecco,<br>grapefruit<br>£10.50 | <b>NYE SPRITZ</b><br>Aperol, cranberry,<br>blood orange,<br>prosecco<br>£11.50 | <b>BOBBY BURNS</b><br>Jamesons, cocchi Torino<br>Montenegro, strega,<br>shortbread<br>£13.00 | <b>SOUR CHERRY NEGRONI</b><br>Gin, cocchi Torino,<br>Campari, saliza, sour<br>cherry £11.50 | <b>HOMEMADE FOCACCIA</b><br>with confit garlic &<br>herb butter (V) (GFO)<br>£4.95 | <b>CERIGNOLA OLIVES</b><br>from Puglia<br>(V) (GF)<br>£5.50 |
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## STARTERS

Bruschetta - homemade toasted Pugliese bread topped with warm peperonata, garlic & toasted almonds (Ve) (GFO)

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Creamed Gorgonzola garlic mushrooms on toasted Pugliese bread (V) (GF)

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Salmon tartare with beetroot, dill lemon & caper mascarpone, toasted Pugliese bread (GFO)

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

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

## HOMEMADE PASTA

Spinach & ricotta agnolotti, burnt butter & sage, ricotta salata (V)

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Paccheri with tuscan fennel sausage, garlic, broccolini, pangrattato, aged pecorino (GFO)

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Bigoli alla Arrabiata - toasted garlic, black olives, Calabrese chilli, tomato & basil (Ve)

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Mafalde with oak smoked salmon, vodka, peas, dill & cream (GFO)

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Handmade crab & chilli ravioli, nduja cream sauce, pangrattato + £4 supplement

## MAINS

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

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

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

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

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Roast celeriac steak, heritage carrots, roast garlic, winter greens, roast potatoes (VE) (GF)

## 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 (GFO)

Vegan chocolate brownie with chocolate orange ice cream (VE)

## SIDES

Rocket salad,  
cherry tomatoes,  
glaze, parmesan  
(V) (GF)  
£4.75

Pranzo Caesar  
salad topped with  
parmesan &  
pangrattato  
(GFO) £5.50

Roast  
parmentier  
potatoes in  
garlic butter  
(V) (GF)  
£4.95

Roast heritage  
carrots with honey,  
butter & thyme  
(V) (GF)  
£4.95

Sautéed sprouts &  
peas with smoked  
pancetta, parmesan  
(GF)  
£4.95

Courgette fries  
(V) (GF)  
£5.50

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

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

Skin on fries  
with parmesan  
& nduja mayo  
(GF)  
£5.50

Please inform us of any food allergies before ordering

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