



FESTA DI NATALE

(Not available Saturday evenings and Sunday Lunch)

MENU

Homemade foccacia, roasted garlic and tapenade

Stuzzechini del cuoco

White onion and parmesan soup, truffled mushrooms, truffle cheese toastie (*gf/v/*vg)

Bruschetta of local smoked salmon, salmon mousse, lemon ricotta, pickled fennel, crispy skin (*gf)

Lincolnshire partridge and foie gras terrine, elements of pear, vin cotto (*gf)

Burrata, roast fig, crispy filo, toasted sesame seeds, balsamic dressing (*gf/v)

Roast breast of pheasant, Brussel sprouts, chestnuts, potato fondant, parsnip puree, game jus, sloe gin gel (GF) (a turkey option is available subject to 48 hr pre order) (*gf)

Slow cooked blade of beef, crispy onions, cavolo nero puree, smoked potato mash, sticky beef jus, roast carrots, salsa verde (*gf)

Roast fillet of sea bass, roast king prawns, sea vegetables, lemon and parsley potato croquettes, caviar and prosecco cream (*gf)

Beetroot and balsamic pave, beetroot gnocchi, celeriac puree, pistachio pesto, pomegranate (v/*vg)

35 day salt aged Fillet steak 'al pepe nero', balsamic roast onions, wilted spinach, Italian roast potatoes (*gf) (+12)

Trio of seasonal cheese, fruit cake, celery, grapes, crackers (+4) (v/*vg)

Cappucino Meringue – with flavours of espresso, chocolate and mandarin (*gf/*vg)

Roast almond parfait, black cherry sorbet, cherry compote (*gf)

Coppa Natale – Christmas pudding ice cream, mandarin and prosecco sorbet, hazelnuts, caramelised clementine, egg nog cream, panettone crisp (*gf/*vg)

Three Courses 42 Two Courses 35

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances.

A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.

v- suitable for vegetarian diets

*vg – this dish can be adapted to suit a vegan diet

*gf – this dish can be adapted to suit a gluten Free diet