



FESTIVE BRUNCH

11:00-2:00pm

MENU

TO START

White onion and parmesan soup, truffled mushrooms, truffle cheese toastie
Bruschetta of local smoked salmon, salmon mousse, lemon ricotta, pickled fennel, crispy skin
Baked goats' cheese, orange, beetroot and pomegranate salad
Partridge and foie gras terrine, pear, brioche
Antipasti – prosciutto, mortadella, pecorino, artichoke, pickled vegetables
Fresh fruit plate, Greek yoghurt, Sicilian honey, homemade granola

MAIN COURSE

Truffled Scrambled eggs topped with prosciutto & parmesan, toasted sourdough
Smashed avocados & 2 poached eggs on seeded toast with smoked salmon or crispy bacon
San Pietro Full English: bacon, sausage, hash brown, black pudding, beans, tomato, mushrooms, fried eggs
Casareccia, Lincolnshire sausage ragu, red peppers, black olives
San Pietro spaghetti carbonara
Tacchino Saltimbocca:
Escalope of turkey, prosciutto, sage and fontina cheese, Brussel sprouts, Italian roast potatoes
Paccheri, king prawns, tomatoes, chilli, garlic, parsley (+5)

DESSERT

Trio of seasonal cheese, fruit cake, celery, grapes, crackers (+4)
Roast almond parfait, black cherry
Coppa Natale, egg nog cream, brandy snap
Homemade crepes, crema di pistachio, Chantilly cream
Chocolate pyramid, blood orange sorbet, Orange and Grand Marnier cream (+3)

Two courses 28 Three courses 35

90mins bottomless drinks 20pp

Prosecco, draught beer, Natale frizzante, Mulled wine sangria,
Christmas Aperol Spritz, Sloe Gin Fizz

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.