



A LA CARTE MENU

A NATALE CENA

STARTERS

Roast **red king prawns** in garlic, spiced bean puree, mascapone,
Nduja roast chilli and garlic oil, salami crisps
15

Duck liver parfait, crispy duck, elements of orange, brioche
13

Hand dived king scallop, scallop roe mousse in nori, marmalata di pancetta,
artichoke puree, pancetta velouté
18

Burrata, caponata, pine nut crumb, rocket, focaccia crisps
14

Local **Lincolnshire partridge terrine**, foie gras bon bon, pear, brioche
14

'Zuppa del Giorno' (v)
-made fresh everyday with textures and accompaniments
8

PASTA AND RISOTTO

Starter/Main

Traditional handmade **veal and pork meatballs** in a rich tomato ragu with hand rolled fresh
Casareccia pasta, parmesan shavings, crispy chilli oil
14/ 22

Paccheri, **slow cooked beef ragu**, truffle and burrata espuma, black truffle
14/22

Mushroom risotto, rocket pesto, roast mushrooms, burrata, parmesan
13/20

Red king prawn and cherry tomato risotto, a touch chilli, parsley
16/29

Malloreddus alla **carbonara**
A classic version – egg yolk, pecorino and crispy guanciale
14/20

Handmade Scottish **lobster raviolo**, prawn and lobster bisque, sea vegetables
15

MAIN COURSES

Duo of beef, slow braised pulled beef featherblade, seared **Wagyu** bavette steak, roast mushrooms, spring onions, crispy potato pave, porcini and caper sauce
29

Pig 3 Ways:

Lincolnshire slow cooked Pork belly, pan fried fillet, pig head terrine, butter beans with salami and pancetta, sweetheart cabbage, pork jus, sage oil
26

Roast **Fillet of halibut**, hazelnut butter, handmade lobster raviolo, leeks, lobster bisque, shellfish oil, coastal sea herbs
38

Roast breast of **cornfed chicken**, parmesan potato croquette, parmesan, parsley, garlic espuma, roasted mushrooms, crispy chicken skin, chicken and sage jus
25

Traditional Sicilian **aubergine parmigiana**, sundried tomato, parmesan puree, fiorelli, pasta crisp (v)
18

Thirkleby duck breast confit duck arancini, parsnip puree, accents of beetroot, pistachio and cherry, spiced duck jus
33

Filletto Rossini:

35 day salt aged fillet steak, pan fried foie gras, parmesan potato bon bons, wilted spinach, truffle and Masala jus
49

Simple tastes? – our fillet steak served pan fried with homemade chunky chips and Italian leaf salad
39

add one of our **signature sauces**: 4.50
Peppe Nero, Gorgonzola or Mushroom and caper

ADDITIONAL SIDE ORDERS

(with any menu)

Homemade chunky chips 5 /With Truffle and Parmesan 7
Smoked mashed potatoes 6
Rocket, parmesan & pine nuts 5.5
Lincolnshire brassicas, chilli, almonds and lemon 6
Cauliflower cheese 'alla carbonara' 8
Buttered heritage carrots with salsa verde 6
Roast parsnips, chestnut and sage 7
Mushrooms & spinach with garlic butter 6

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.