



## MENU DEL GIORNO

Available Thursday – Saturday Lunch, Tuesday – Friday Evenings.

### TO START

Roast butternut squash soup, watercress pesto, goats cheese crumble

Chicken liver parfait, coffee brioche, caramelised onions, Averna gel

Quattro Formaggi Gnocchi al Forno, walnuts, radicchio, pangrattato

Tuna parfait, tuna tartare, pickled fennel, orange, baby capers, focaccia crisp

### MAIN COURSE

Roast breast of cornfed chicken, pancetta crisps, tomato, mascarpone and 'Nduja cream sauce, sundried tomato, crispy potato pave, charred broccoli

Bucatini alla scoglio – mixed shellfish thick spaghetti pasta with a hole through the centre famous from the Lazio region of Italy, tomato, white wine, parsley and chilli

Aubergine Parmigiana, black garlic and aubergine puree, pasta crisps

Saffron risotto, slow cooked pulled blade of beef, salsa verde, shaved parmesan

### SIDE DISHES

Homemade chunky chips 5/ with truffle and parmesan 7  
Truffle mash 6

Rocket, parmesan & pinenuts 5.5

Seasonal winter greens with chilli. Lemon and almonds 6

Cauliflower cheese alla carbonara 8

Mushrooms & spinach with garlic butter 6

Roast root vegetables 6

### DESSERTS

Black cherry frangipan tart, amaretto mascarpone cream, chocolate sorbet

Seasonal ice creams and sorbets

Sticky toffee pannacotta, green apple sorbet, toffee apple, caramel popcorn

Trio of cheese +£3

Your choice of dessert cocktail +£3

**TWO COURSES 29.50**

**THREE COURSES 38**

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

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