



SICILIAN DINNER EXPERIENCE

ESPERIENZA SICILIANA A CENA

MENU

Selection of Sicilian Stuzzicini

Salad of smoked burrata, roast breast of duck, blood orange

Sicilian aubergine parmigiana, black garlic and aubergine puree

Crispy roast pork belly, bean puree, fennel

Paccheri, red king prawns, pistachio pesto, peas, asparagus, gambero rosso
oil

Roast fillet of halibut, baked Jerusalem artichokes, wild mushroom sauce,
chicken skin crumb, crispy cavolo nero

Or

Trio of lamb - lamb rump, lamb belly, braised lamb and pine nut croquette,
polenta, mint pesto, black olive and anchovy lamb jus, purple sprouting
broccoli

Or

Filetto Rossini (+15)

35 day aged fillet of beef, foie gras, parmesan and truffle croquettes,
spinach, Marsala and truffle jus

Mini gelato cone

Sicilian lemonade parfait, Greek yoghurt, honey

Optional cheese course to share– selection of 4 +15/ selection of 6 +20

89

Available for the whole table only, we are happy to accommodate
requests wherever possible

Sicilian Wine Flight Includes 6 wines

55

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
We are happy to amend or swap a course with advance notification, a supplement may apply. A
discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.