



BUONA PASQUA

Sunday 5th April

COMPLIMENTI

Homemade focaccia, roast garlic, olive tapenade, homegrown Sicilian olive oil, balsamic vinegar, Sicilian oregano

Bruschetta of mushroom and wild garlic

TO START

Spring broccoli soup, confit tomatoes, pesto Trapanese, toasted almonds (v)

Smoked burata, blood orange and roast duck salad (+3)

San Pietro prawn and avocado cocktail

Crispy goats cheese cannelloni, pickled Italian giardiniera, artichoke puree (v)

Cured salmon 'panini', salmon mousse, beetroot, lemon and ricotta

MAIN COURSES

Roast sirloin of beef, slow cooked Lincolnshire belly pork or cornfed chicken breast with Yorkshire pudding, rich homemade gravy, goose fat roast potatoes, roast carrot, cauliflower cheese and seasonal greens

Roast fillet of bream, baked celeriac, pickled mussels, fennel and prosecco veloute, salmon roe, sea vegetables

Red pepper and parmesan risotto, BBQ Italian vegetables, BBQ glaze, smoked ricotta

Roast lamb rump, crispy lamb belly, lamb rib and pine nut croquette, herb polenta, mint pesto, spring broccoli puree, lamb, anchovy and olive jus (+3)

Paccheri pasta, red king prawns, tomato and chilli, crab and sundried tomato espuma, crispy garlic and chilli

DESSERTS

Lemon and raspberry sponge pudding, Sicilian lemon and citrus custard

Easter egg ice cream sundae

Meringue, rose water cream, pistachio parfait, rhubarb compote, rhubarb sorbet

Salted caramel and chocolate tart, caramelised blood orange, Negroni mascarpone

Trio of cheese (+3)

Chocolate pyramid, banana ice-cream, banana caramel and sesame brittle, caramelised banana (+3)

45

*v – can be adapted to suit a vegetarian diet *vg – can be adapted to suit a vegan diet

*gf – can be adapted to suit a Gluten Free diet

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.