



# FESTA DI PESCE

FISH NIGHT

16.4.26

## MENU

Sicilian Panelle, confit lemon, smoked mackerel pate, crispy capers

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Carpaccio of smoked swordfish, blood orange, red onion, oregano, smoked burrata

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Gratin of crab :

Mascarpone, chilli, sea herbs, Fontina cheese, foccacia crumb

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Paccheri, red king prawns, peas asparagus, pistachio, Gambero Rosso oil

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Fillet of wild gurnard, scallop and scallop roe mousse  
Sundried tomato and scallop roe veloute, wild fennel, Jersey royal puree

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Mini Limoncello gelato

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Rhubarb and pistachio pavlova, rhubarb sorbet

69 pp

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.