Classic Menu

AVAILABLE UNTIL 5PM

3 COURSES 50.00

Primi

CALAMARI
Crispy fried squid, chilli & lemon mayonnaise

CARPACCIO DI BRESAOLA
Wafer thin air-dried beef, pear & celeriac remoulade, rocket, aged balsamic & pickled walnuts

FEGATINA CREMA
Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough

BEETROOT CARPACCIO (VG)
Salt-baked heritage beetroot, orange, hazelnut pesto & soy labneh

BRUSCHETTA CLASSICA (VG)
Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

Secondi

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share (VG)

TURKEY ARROSTO
Roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

FRITTER ALLA CAPONATA (VG)
Sweet & sour butternut squash, agrodolce onions, capers, olives, pine nuts, rosemary chickpea fritter & pistachio cranberry pesto

BISTECCA
Rump steak served with fries & peppercorn sauce

BRANZINO
Sea bass fillet, lemon & caper brown butter, parsley, roasted fennel & radicchio

RISOTTO FUNGHI (V)
Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil & flat leaf parsley
(Can be made Vegan)

Dolci

TIRAMISÙ
Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

TORTA CAPRESE (V)
Dark chocolate & almond tart, icing sugar & vanilla cream

RICE PUDDING CON PERE (VG)
Italian-style rice pudding, mulled wine poached pear & hazelnuts

GELATI (V)
Selection of award-winning ice cream
(Vegan flavours available on request)

Additional Sides

All sides 6.50 each

PIGS IN BLANKETS | MASHED POTATO (V) | TENDERSTEM BROCCOLI (VG)
GARLIC BABY SPINACH (VG) | PEAS & PANCETTA