# Signature Menu

3 COURSES 60.00

## Primi

**COCKTAIL DI GAMBERI**
Classic prawn cocktail with wild king prawn, cocktail sauce, lettuce, lemon & parsley

**CARPACCIO TONNATO**
Thinly sliced raw beef, creamy tuna-caper dressing, lemon, capers, spring onion & crisp black olive

**POLENTA AI FUNGHI** (VG)
Crispy polenta, marsala braised wild mushrooms, truffle & parsley

**BURRATA CON ZUCCA** (V)
Apulian creamy mozzarella, sweet & sour butternut squash, pistachio & pomegranate

**ARANCINI CACIO E PEPE**
Crispy cheese & black pepper risotto balls, toasted black pepper mayonnaise & Pecorino Romano

**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 FILETTO**
Fillet steak served with fries & peppercorn sauce
(£5.00 supplement)

**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)

**POLLO AL TARTUFO**
Roast chicken breast, truffle gnocchi, mushroom & truffle cream

**RAVIOLI GRANCHIO**
Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives

## Dolci

**TORTINO AL CIOCCOLATO** (V)
Warm chocolate fondant, chocolate sauce & vanilla ice cream

**PANNA COTTA**
Set vanilla cream, amaretti biscuit, spiced cherry & cranberry compote

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

**SEMIFREDDO DI NATALE** (V)
Festive-spice & amaretto iced parfait, pomegranate, raspberry tuile & brandy caramel sauce

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

(V) Vegetarian (VG) Vegan