Christmas set menu

(Sardinian experience £70)

Begin your meal with our bread selection served with olive oil, balsamic vinegar and marinated olives in the house and a Sardo shot

Antipasti

Burrata e Bottarga

Creamy burrata, mix of cherry tomatoes, oregano, basil and olive oil dusted with bottarga (Sardinian Caviar)

Moscardini Campidanese

Baby octopus, slow-cooked in white wine and tomato sauce with pine nuts.

Peperonata con Salsiccia

Sardinian sausage stew with sweet peppers, tomato and onions.

Primi e Secondi

Malloreddus Alla Zafferano

Traditional Sardinian pasta with pork sausage, saffron and aged pecorino.

Orata con Caponata

Sea bream baked with white wine, olives and capers, served with vegetable caponata.

Risotto alla Catalana

Creamy Carnaroli risotto with lobster bisque and fresh lobster, topped with cherry tomatoes, crispy red onion and lemon-infused extra virgin olive oil.

Grigliata Sarda

Chargrilled lamb cutlet, flat iron and Sardinian pork sausage, served with roasted rosemary potatoes.

.PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(VG) VEGAN, (V) VEGETARIAN, (N) NUTS, (S) SPICY

Dolci

Tortino Mandorle E Cioccolato

Rich chocolate and almond cake, served with vanilla ice cream. (N) (V)

Il Tiramisu

Espresso and amaretto-soaked Savoiardi, mascarpone cream and cocoa. (N) (V)

Seada

Sardinian sweet cheese pastry, finished with warm honey. **(N) (V)**

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(VG) vegan, (V) vegetarian, (N) nuts, (S) spicy