
FESTIVE MENU 1

£95 per person

antipasti

{served to share}

BRAISED SHORT RIB

seasonal vegetables, farro risotto

SEA BASS CRUDO

lemon confit, pink pepper, dill

BEETROOT SALAD

apple, walnut, goat cheese

paste

{served to share}

RAVIOLI CACIO E PEPE

charred leek, brown butter, sage

SHORT RIB & BONE MARROW AGNOLOTTI

garlic chips, horseradish

secondi

{choice of}

ROASTED CHICKEN

herb spätzle, butternut squash, celeriac

JOHN DORY

fregola, clams, tomato, parsley

GRAN RISERVA RISOTTO

saffron, courgette

ROASTED BRONZE TURKEY *

chestnut and sage stuffing, turkey bacon, chicken chipolatas, roast potatoes, brussels sprouts, cranberry sauce

£15 supplement

** Please note we will require a 48h pre-order*

dolci

{served to share}

TRONCHETTO DI NATALE

white chocolate mousse, sweet citrus

SELECTION OF ITALIAN CHEESE

crackers, dried fruits and grapes