
FESTIVE MENU 2

£110 per person

antipasti

{served to share}

SEARED BEEF CARPACCIO

puntarelle, black truffle

BURRATA

escarole, datterino tomatoes, anchovies, garlic

SEARED SCALLOPS

cauliflower purée, roasted cauliflower, capers dressing

paste

{served to share}

LOBSTER CAVATELLI

tomato, spring onion, spicy breadcrumbs

RAVIOLI CACIO E PEPE

charred leek, brown butter, sage

secondi

{choice of}

SCOTTISH BEEF FILLET

smoked mushrooms, roasted brussels sprouts, cipollini
agrodolce, beef jus

BLACK COD

caramelised fennel, tomato confit

WINTER VEGETABLE WELLINGTON

fontina sauce

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}

PANETTONE

pistachio cream, chocolate, vanilla gelato

SELECTION OF ITALIAN CHEESE

crackers, dried fruits and grapes