

# Menu

## STARTERS

<b>Seared Octopus</b> Cauliflowers, Creamy potato and Nduja sauce	£ 15.5
<b>Root Vegetables</b> Sunflower seed puree, Pomegranate	£ 13.5
<b>Celeriac Tart</b> Burnt Apple, Autumnal Truffle, Walnuts	£ 14.5
<b>Gyoza</b> Coda alla Vaccinara (Oxtail Stew), Beef Consomme	£ 16.5

## PRIMI

<b>Potato Gnocchi, Butternut Squash and Taleggio fondue</b>	£ 18
<b>Short Rib Cappelletti, Caramelised Shallots, Beef Jus</b>	£ 20
<b>Fettuccine Wild Mushrooms and Chestnuts</b>	£ 22

## MAINS

<b>Lamb Rump and Braised Shoulder</b> Chicory, Roasted Polenta, Carrot puree	£ 30
<b>Ossobuco alla Milanese</b> Served with Saffron Risotto	£ 36
<b>Fish of the day</b> Jerusalem Artichokes, Braised Endive, Fennel	£ -

## SIDES

<b>Roasted potatoes</b>	£ 5
<b>Tenderstem Broccoli</b>	£ 5
<b>Butter spinach</b>	£ 5.5

## DESSERTS

<b>Chocolate Fondant, Zabaione and Pistachio Gelato</b>	£ 9
<b>Buttermilk Pannacotta, Granola, Kaki and Caramel Gelato</b>	£ 9
<b>Homemade Gelati and Sorbets</b>	£ 5



Please let us know if you have any food allergies or special dietary requirements

A discretionary service charge of 12.5% will be added to your final bill