

## New Year's Eve Late Sitting 125

*An aperitif on arrival followed by a glass of Telmont Reserve  
Brut Champagne to mark the New Year*

- CICCHETTI      *Bombette di maiale  
Pork shoulder, caciocavallo cheese, parsley  
pistou, padron peppers, Welsh black truffles*
- ANTIPASTI      *Parmigiana (v)  
Fried aubergine, mozzarella, roasted tomatoes*
- SPAGHETTONI    *Alla poveraccia (v / ve)  
Tomato, capers, olives, breadcrumbs, spenwood*
- MARE            *Zuppa di pesce alla gallipolina  
Clam, mussel & langoustine stew, sea herbs,  
croutons*
- TERRA           *Costata di manzo alla griglia  
250g ribeye steak or 1kg rib of beef to share,  
roscoff onion, watercress, creamed potato, black  
pepper sauce*
- DOLCE           *Panna cotta del levante  
Camomile, passionfruit, dates*

(v) vegetarian | (ve) vegan  
(v / ve) vegetarian dish can be adapted to vegan

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Some of our dishes contain allergens. If you or a member of your party  
require further information relating to allergens, please ask your server for a  
copy of our allergens menu which contains a full listing of our dishes, and itemises  
the allergenic ingredients of each where applicable.

All prices are inclusive of VAT.

FORMAGGIO Italian cheese, figs, walnuts, truffle honey,  
polenta crackers

