

Beaujolais Nouveau day

65 for five-courses

ANTIPASTI	Risotto (v / ve) <i>Wild mushrooms, walnuts, crispy sage, tarragon, spenwood</i>	
	Polpo alla griglia <i>Grilled octopus, British n'duja, cannellini beans</i>	
	Parmigiana (v) <i>Fried aubergine, mozzarella, roasted tomatoes, spenwood</i>	
PRIMO PIATTO	Spaghettoni alla poveraccia (v / ve) <i>Tomato, capers, Apuglian olives, spenwood</i>	
SECONDI	<i>Served with creamed potatoes (v) & Hispi cabbage & red pepper pesto (v / ve)</i>	
	Pancia di maiale <i>Crispy pork belly, soy glaze, celeriac, chard, apple</i>	
	Ciambotta di verdure (ve) <i>Heritage carrot, turnip, celeriac, hen of the wood, Welsh black truffle</i>	
	Fritto misto <i>Assorted deep-fried fish, Pembrokeshire seaweed, olive & caper mayo</i>	
	Costata di manzo alla griglia <i>1kg 28-day dry-aged rib of beef (to share between two), roscoff onion, watercress, black pepper sauce</i>	30 supplement
DOLCE	Mela cotogna arrostita (ve) <i>Roasted quince, orange sorbet, mulled Primitivo</i>	
	Tette delle monache (v) <i>Light sponge, diplomat cream, rosehip, blackberry</i>	
	Caffe leccese <i>Coffee, salted caramel, dark chocolate & almond cremeux</i>	
FORMAGGIO	Italian cheese selection <i>Figs, truffle honey, crackers</i>	

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

