

FESTIVE LUNCH

3 COURSES FROM 42.00

PRIMI

BRUSCHETTA CLASSICA

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

BRUSCHETTA FUNGHI

Toasted sourdough, wild porcini & chestnut mushrooms, cream, garlic, truffle ricotta, truffle oil & flat leaf parsley

CALAMARI FRITTI

Crispy fried squid, chilli & lemon mayonnaise

PASTA E FAGIOLI

Pasta & bean soup, matured Italian cheese, chilli & crostini

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, pear & celeriac remoulade, rocket, aged balsamic & toasted walnuts

SECONDI

Roast potatoes & seasonal vegetables, for the table to share 

ARROSTO DI TACCHINO

Oven roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

BISTECCA

Rump 275G served with fries & peppercorn sauce

BRANZINO

Pan-fried sea bass, salsa per pesce, lemon & parsley

GNOCCHI CONTADINA

Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

RISOTTO FUNGHI

Creamy arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley

Can be made vegan 

DOLCI

PANNA COTTA

Set vanilla cream, amarena cherries & amaretti biscuit

TIRAMISU

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

TORTA CAPRESE

Dark chocolate & almond tart, icing sugar & vanilla cream

GELATO E SORBETTI

Selection of ice cream, hazelnut biscotti
(Plant based flavours available on request)

