

Festive Lunch

3 COURSES 40.00

ANTIPASTI

BRUSCHETTA POMODORO (VG)

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

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano, black pepper

CALAMARI

Courgette, red pepper & confit garlic aioli

PASTA E FAGIOLI (V)

Nonna's favourite

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

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, chestnut mushrooms, rocket, Parmesan, lemon dressing, aged balsamic & toasted walnuts

SECONDI

Roast potatoes & seasonal vegetables for the table to share (VG)

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

Nonna's favourite

Baked sea bass, pistachio butter, lemon & chives

LASAGNA CONTADINA (VG)

Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil

RISOTTO FUNGHI (V)

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

Can be made vegan (VG)

DOLCI

PANNA COTTA (V)

Nonna's favourite

Set vanilla cream, amarena cherries & amaretti biscuit

TIRAMISU (V)

Espresso coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA CAPRESE (V)

Dark chocolate & almond tart, icing sugar & vanilla cream

GELATO E SORBETTI (V)

Selection of ice cream, served with a mini almond wafer cone
(plant based flavours available on request)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens & Calories
Scan this code

