



SET MENU

CANAPÉS

Arancini Mushroom, Taleggio
Confit Duck Crostini, Orange Jam

STARTERS

Seared Scallops, Cauliflower Purée, 'Nduja Crust
Burrata, Olive Tapenade, Heritage Tomato
Beef Carpaccio, Pickled Mushrooms, Pecorino Shavings, Mustard Mayonnaise Dressing
Calamari Fritti, Courgettes, Aioli Dressing

MAINS

Venison Fillet, Crispy Polenta, Sweet Potato Purée, Red Wine And Thyme Jus
Black Truffle Pregiato Risotto, Aged Parmesan
Pappardelle Wild Boar Ragù, Rosemary Oil
Grilled Octopus, Spicy Chickpeas, Confit Tomato, Marinated Courgettes

DESSERTS

Pistachio Creme Brûlée with Raspberries
Selection of Italian Cheese, Onion Chutney, Grapes, Crackers
Blue Cheese And Honey Pannacotta, Caramelised Hazelnuts, Salted Caramel
Chocolate Fondant, Peanut Butter Heart, Vanilla Ice Cream

£70 PER PERSON

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients. Please note there will be a discretionary service charge of 13.5% added to the bill.