



MENU

£70

CANAPÉ

Arancini Mushroom, Taleggio
Confit Duck Crostini, Orange Jam

STARTER

Seared Scallops, Cauliflower Purée, 'Nduja Crust
Burrata Pugliese, Broad Bean Pesto, Olive Tapenade, Tomato Confit, Flaked Almonds
Beef Carpaccio, Pickled Mushrooms, Pecorino Shavings, Mustard Mayonnaise Dressing
Calamari Fritti, Courgettes, Aioli Dressing

MAIN

Venison Fillet, Crispy Polenta, Sweet Potato Purée, Red Wine And Thyme Jus
Risotto Asparagus, Stracciatella, Lemon Zest
Pappardelle Wild Boar Ragù, Rosemary Oil
Grilled Octopus, Spicy Chickpeas, Confit Tomato, Marinated Courgettes

DESSERT

White Chocolate Semifreddo, Raspberries, Meringue, Lemon Sorbet
Selection of Italian Cheese, Onion Chutney, Grapes, Crackers
Cheesecake, Mango Mousse, Tropical fruit
Chocolate Fondant, Peanut Butter Heart, Vanilla Ice Cream

(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.