

Festive Sharing Menu £55pp

Rosemary focaccia, olive oil, balsamic vinegar

CICCHETTI

Parma ham aged 36 months, roasted panettone Burrata, black truffle honey (V, GF) Roasted beetroot, goat's curd, hazelnuts, red wine vinaigrette (VG) Cured smoked salmon, dill cream, salmon roe

SECONDI

Trofie, wild mushrooms, radicchio, hazelnuts, vegan Parmesan (VG, N)
Fillet of cod, clams, mussels, white wine sauce (GF)
Roast chicken breast, soft polenta, sage, jus

DOLCI

Amaretto tiramisu Chocolate mousse, raspberry coulis