



MENU DI NATALE

£85

ANTIPASTI

CHARCUTERIE PLATE

BURRATA , ROASTED PEPPERS AND MARJORAM

ROASTED PRAWNS ,CHICKPEAS AND ROSEMARY

PRIMI

LASAGNA BOLOGNESE

SEA FOOD FREGOLA

GNOCCHI , MUSHROOMS AND PUMPKIN

SECONDI

LAMB CUTLET , WINTER ROOTS AND VEG

ROASTED COD , FENNEL AND OLIVES

DOLCI

PANETTONE AND CUSTARD CREME

COFFE AND CINNAMON PANNACOTTA

ICE CREAMS

When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take every reasonable precaution, our kitchens handle allergens, so we cannot guarantee any allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for guests with milk or egg allergies. (H) made with halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements. Please note, these are sample menus. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce. Adults need around 2000kcal a day. Calories information's are available on request. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note we are a cashless venue.