

SET PARTY MENU

3 COURSES £59.50

Broad bean puree with roasted peppers and roasted tomato V / *

Burrata, deep-fried courgette flower, seared baby plum tomato, anchovy *

Seared squid, Sarconi bean and spring onion salad, basil and chilli dressing *

Homemade bresaola with celery, capers, pickled girolle and cucumber, mustard dressing *

Aubergine ravioli with scamorza, fiaschetto tomato sauce, basil and cacioricotta V

Fillet of lightly salted cod, Controne beans, girolle mushrooms with tomato, parsley and garlic *

Roast and braised rabbit with carrot, onion, celery, olives, capers, pine nuts and peppers *

Slow-cooked organic shoulder of salt marsh lamb with egg, lemon and parmesan, summer vegetables *

Manjari chocolate and hazelnut croccantino with crème fraîche

Raspberry and vanilla custard tart, mint and raspberry gel

Cherries in wine syrup, bitter chocolate cream, cherry sorbet and oat crumble *

Italian farmhouse cheeses served with walnut bread and homemade preserves

Please advise us of any allergies

V Vegetarian * Non gluten-containing ingredients

13.5% service will be added to the bill