

# FESTIVE MENU I

£55 PER PERSON

## TO SHARE

*pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva*  
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

*olive nocellara*  
nocellara olives

*cocktail di gamberi, avocado, rucola, ketchup di peperone crusco*  
prawn cocktail, avocado, rocket, homemade dry pepper ketchup

*frittura di calamaretti*  
black baby squid, saffron mayonnaise

*burrata e pappa al pomodoro*  
burrata, tuscan tomato bread

## MAIN COURSE

*moscardini affogati al vino rosso, bietola, polenta*  
slow braised baby octopus, baby chard, roasted polenta

## DESSERT

*tiramisu*  
savoiardi, espresso coffee liquor, mascarpone cream

ENQUIRE NOW

Please ask about allergies & dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.

**baccalà**

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# FESTIVE MENU II

£75 PER PERSON

## TO SHARE

*pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva*  
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

*olive e pomodorini*  
nocellara olives and datterino tomato

*tartare di tonno, zucchine trombetta, salsa tonnata*  
tuna tartare, ligurian trombetta courgette, salsa tonnata

*baccalà mantecato con polenta arrostita*  
baccalà mantecato with roasted polenta

*frittura di calamaretti*  
black baby squid, saffron mayonnaise

*burrata e pappa al pomodoro*  
burrata, tuscan tomato bread

## MAIN COURSE

*ombrina, mirto, limone, fave e cicoria*  
grilled stone bass, mirto, lemon, broad beans, chicory

## DESSERT

*millefoglie di fichi, lamelaka alla sambuca*  
figs mille feuille, sambuca pastry cream

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# VEGAN FESTIVE MENU

£55 PER PERSON

## TO SHARE

*pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva*  
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil  
*olive e pomodorini*  
nocellara olives and datterino tomato

## STARTER

*carpaccio di barbabietola, borlotti, radicchio e cipolla di tropea*  
beetroot carpaccio, borlotti beans, radicchio, tropea onion

## MAIN

*funghi grigliati, cime di rapa, scalogno confit, sapa*  
grilled king oyster mushrooms, turnip top, confit shallots, grape reduction

## DESSERT

*sorbetto al cioccolato, melograno*  
dark chocolate sorbet, pomegranate

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# DRINK PACKAGE I

£35 PER PERSON

## COCKTAIL

pomegroni *jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*  
OR

tangerine spritz *tangerine juice, prosecco, fresh thyme, candied tangerine*

## WINE

Inzolia Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)

OR

Frappato Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)

## DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

## COFFEE

## STILL + SPARKLING WATER

ENQUIRE NOW

The drink packages are optional, you are welcome to choose from our [a la carte cocktail and wine list](#).

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# DRINK PACKAGE II

£50 PER PERSON

## COCKTAIL

pomegroni *jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*

OR

tangerine spritz *tangerine juice, prosecco, fresh thyme, candied tangerine*

## SPARKLING

Bianco Frizzante “Il Pestifero” | Tenuta di Tavignano | Marche | 2021 (1 glass)

## WINE

Cirò Bianco | Tenuta del Conte | 2021 | Calabria (2 glasses)

OR

Cirò Rosso | Tenuta del Conte | 2021 | Calabria (2 glasses)

## SWEET WINE

Isola dei Nuraghi “Oirad” | Ferruccio Deiana | 2017 | Sardegna (1 glass)

## COFFEE

## STILL + SPARKLING WATER

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