



NEW YEAR'S EVE

6 COURSES £95

ARRIVAL GLASS OF PROSECCO

S F I Z I O S O

RICOTTINA

Whipped ricotta with honey, tomato jelly, black olive, fig leaf dressing (v)

A N T I P A S T I

AFFUMICATO

Smoked duck breast with confit duck courgette, quince chutney & sour dough crostini

BOCCONCINI DI BURRATA

Burrata with roasted figs, honey, walnuts (v)

P R I M O

VELLUTATA

Butternut squash veloute, with courgette fritti (v)

S E C O N D I

FILETTO IN PADELLA

Pan fried fillet of beef, ox cheek croquette, truffle pommes puree, baby rainbow carrots, char grilled baby leek, celeriac puree, with a port jus

GNOCCHI DI TERRA

Potato gnocchi, pan fried wild woodland mushrooms, wilted baby spinach, smoked garlic & sage cream sauce, shaved grana Padano (v)

D O L C I

FLORENTINE MOUSSE

Chocolate & raspberry mousse with vanilla bean ice cream

D O P O C E N A

TAGLIERE

Testun al Barolo with rosemary and sea salt focaccia

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

If you have any allergies or food intolerances and would like to know more about our ingredients, please ask a member of staff. (v) vegetarain.