



# Christmas menu

2 courses £24

or

3 courses £29

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## DRINKS

To Start		To Finish	
<b>Barrel aged Negroni</b> Gin, sweet vermouth, Campari	8.5	<b>Boulard Calvados</b> Pays d'Auge, Grade Solage	4.1
<b>Hugo</b> Gin, elderflower, mint, cucumber, soda	8	<b>Espresso Martini</b> Vodka, Kahlua, espresso, sugar syrup	9

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## ANTIPASTI

### **Carciofi, bietola e olive**

Roasted artichokes, beetroot, black olives & rocket

### **Terrina di selvaggina, burro altaruf, Composta di mele e pere**

Game terrine, truffle butter, apple & pear chutney

### **Fritto di mare**

Fried calamari, whitebait & prawn with olive oil & garlic mayo

### **Zuppa di zucca Butternut, salvia fritta, funghi porcini e un pizzico di panna acida**

Butternut squash soup, fried sage, porcini mushroom  
and a dash of sour cream

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## SECONDI

### **Tacchino ripieno con cavolo e pastinaca**

Roast Norfolk turkey stuffed with Italian sausage & sweet  
chestnut, braised hispi cabbage, parsnips, carrots, roast potatoes,  
brussel sprouts, pigs in blankets, cranberry sauce & roasting juices

### **Ossobuco, risotto allo zafferano, gremolata**

Ossobuco, saffron risotto & gremolata

### **Ravioli ai porcini e castagne con salsa di cavolo nero**

Mushroom and chestnut ravioli, black cabbage, truffle & pecorino sauce

### **Merluzzo atlantico, lemticchie & salsa verde**

Roasted atlantic cod, Castelluccio lentils, salsa verde

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## DOLCI

Panettone tiramisu

Dark chocolate mousse, Maraschino cherries & vanilla cream

Mulled poached pear, gorgonzola & water crackers

Cantuccini biscuit with Vin Santo

Cheese board (£4 supplement)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU