

# A LA CARTE MENU

2Course £32

3Course £39

*All of our food is freshly prepared using the finest ingredients  
and where possible, sourced locally*

## PRIMIPIATTI STARTERS

### **Tortino alla cicoria (V)**

*Chicory tart tatin, Gorgonzola ice-cream and walnut pesto*

### **Capesante della Laguna**

*Pan fried scallops with cauliflower puree, apple fondant, lemon and thyme foam, courgette and pine nut salad*

### **Petto di Piccione**

*Pigeon breast, celeriac remoulade, pickled beetroot posset, sea salt and black pepper chocolate truffle*

### **Coda di Rospo**

*Monkfish with spiced mussel cream, sautéed potatoes, apple and cumin puree and mussel tempura*

### **Stracotto al Sidro**

*Rolled braised ham hock with apple cider jelly, Jerusalem artichoke puree, English mustard foam and sautéed foie gras*

## SECONDIPIATTI MAIN COURSES

### **Risotto al Tartufo nero (V)**

*Jerusalem artichoke and black truffle risotto with apple beignet*

### **Halibut mare e monti**

*Pan roasted fillet of Halibut with confit garlic mash, oxtail steamed suet pudding and buttered curly kale*

### **Cervo alle castagne**

*Cannon of Venison with chestnut puree, celeriac and potato pave, warm sloe gin jelly and sautéed savoy cabbage with star anise*

### **Anatra e zucca**

*Roasted duck breast with smoked squash and parmesan croquette, butternut squash puree, pomegranate and mint cous cous, pesto dressing*

### **Filetto di Manzo**

*Slow cooked and pan-roasted fillet of beef, sautéed foie gras, spinach, fondant potato, tempura of smoked bone marrow and braised beef shin cannelloni*

*N.B. Service not included*

*(Combination of 2 vegetarian courses £26)*