

CHRISTMAS MENU



STARTERS

Pumpkin Soup V

Mascarpone | Taleggio | pumpkin seeds

Fresh Apulian Burrata with Caponata V

Sweet & sour mixed winter vegetables | garlic | honey

Fresh Scottish Crab Salad GF*

Avocado mousse | crostini

Winter Salad GF* VG

Homemade humous | winter vegetables

Vitello Tonnato GF

Veal fillet | anchovies | tuna sauce | pickles | quail egg

Arancini Mare e Monti

Mussels | 'Nduja | mushroom

Bruschetta Ricotta é 'Nduja

'Nduja | honey | walnuts

MAINS

Scottish Venison Haunch

Creamed potatoes | winter vegetables | blueberry magliocco wine jus

Stone Bass GF

Saffron | seafood Guazzetto

Grilled Scottish Salmon GF

Salsa verde | winter vegetables

Pumpkin Ravioli VG

Brown butter | sage | pumpkin seeds

Scottish Chargrilled Ribeye GF

Rocket, creamed potato | Grana Padano | balsamic

Traditional Stuffed Turkey

Pork & chestnut stuffing | pumpkin mash | dried fruits | chipolata | cranberry

Fettuccine Venison Ragu

Fresh truffle

Wild Mushroom Risotto V

Wild Scottish mushroom ragu | aged Parmesan

Slow Braised Beef Cheeks GF

Beef cheeks | polenta | Grana Padano | black cabbage

Smoked Salmon & Avocado Pizza

Fiordilatte | smoked salmon | avocado mousse | quail egg

Turkey & 'Nduja Pizza

Tomato sauce | Fiordilatte | turkey | 'Nduja & cranberry mayo

SIDES

Fries with fresh truffle and Grana Padano cheese

Buttered mash with fresh truffle

Fries VG

Buttered mash V GF

Mixed leaf salad VG GF

Roasted seasonal vegetables

Sautéed black cabbage with garlic and chilli V GF

Fries & Padron peppers V VG

DESSERTS

Christmas Chocolate & Vanilla Cream Tronchetto V

Panettone Tiramisu V

Baked Blueberry Cheesecake V

Pineapple Carpaccio with lemon sorbet VG GF

Homemade Fiordilatte Soft Ice Cream with mixed berry coulis GF

V=Vegetarian VG=Vegan | GF=Gluten Free | GF=Can be Gluten Free on request A discretionary 12.5% service charge is added to your bill, shared between our team.

