

FESTIVE GOLD

£85 pp

AMUSE-BOUCHE

Cappuccino di Aragosta GF

Lobster bisque, lobster tartare and parmesan crisp

PICCOLI PIATTI

Pomodoro, Stracciatella & Basilico V VG GF*

Heritage tomato carpaccio, stracciatella di burrata, basil oil and aged balsamic

Arancini al Tartufo V

Breaded and fried balls of risotto, mozzarella, truffle and black garlic

Burrata, Barbabietola & Miele Piccante V GF*

Creamy burrata, roasted rainbow beetroot and spicy honey

Salmone Scozzese Curato e Affumicato

Cured salmon, salmon roe, sour cream, dill, caper berries and sun-dried tomatoes

Crudo di Sicilia GF*

Salmon, red tuna, sea bass, lime oil, popcorn capers, spring onion

Tris di Capesante con 'Nduja e Tre Colori GF*

Pan-seared scallops, three-colour purée and 'nduja dressing

PRIMI

Spaghetti alla Carbonara con Tartufo V

Fresh homemade spaghetti, egg yolk, parmesan and raw red tuna

Cannelloni del Bosco V

Porcini mushrooms, ricotta, aged Parmesan, mushroom bisque

Lasagne al Ragù di Wagyu e Besciamella

Baked lasagne, Wagyu ragù and rich béchamel cheese sauce

Risotto ai Calamari e Lime GF*

Baby squid, confit lime, lime oil

Rigatoni Sapori d'Autunno V VG* GF*

Rigatoni pasta, wild mushrooms, roasted peppers, courgette, capers, slow-cooked tomato

Tortellini d'Anatra, Burro & Salvia

Handcrafted tortellini, slow-cooked duck ragù and sage butter cream

PESCE E CARNE

Salmone, Carciofo & Aneto GF*

Pan-seared salmon supreme, artichoke purée, tenderstem broccoli, dill crust and lemon butter emulsion

Saltimbocca di Maiale, Cottura Sous-Vide e Finitura Croccante GF*

Pork tenderloin cooked sous-vide and finished in the pan, served Saltimbocca-style with Parma ham and sage, poached vegetables and veal emulsion

Agnello, Pistacchio & Menta GF*

Roasted rack of lamb, trio of purées, pistachio and mint crust and veal jus

Suprema di Pollo al Dragoncello GF*

Pan-seared bone-in chicken supreme, lime mash, seasonal vegetables and tarragon jus

Charred Celeriac Steak, V VG GF*

Black Garlic & Mango Gremolata

Filetto di Manzo alla Griglia GF*

Grilled 8oz Scottish beef fillet, 30-day aged, served with lime potato purée and porcini mushrooms

DOLCI

Gelato al Fiordilatte V GF

Soft-serve fiordilatte ice cream topped with amarena cherries

Tarte di Mele Calda V GF

Warm apple tart, cranberry compôte and Madagascan vanilla ice cream

Sticky Toffee Pudding al Whisky e Tonka V GF

Whisky butterscotch and vanilla bean ice cream

Crème Brûlée al Baileys V GF

Caramelised sugar and winter berries