



BRONZE

£65pp

FESTIVE BRONZE

STARTERS

Crema Fresca del Giorno **V VG* GF***

Soup of the day

Pomodoro, Stracciatella & Basilico **V VG* GF***

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

Burrata, Barbabietola & Miele Piccante **V GF***

Creamy burrata, roasted rainbow beetroot and spicy honey

Salmone Scozzese Curato e Affumicato **GF***

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

Panzerotti di Mortadella al Pomodoro Piccante

Golden panzerotti, spiced tomato cream and Grana Padano

MAINS

Salmone, Carciofo & Aneto **GF***

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

Spaghetti alla Carbonara con Tartufo **V**

Fresh homemade spaghetti, egg yolk, parmesan and seasonal truffle

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

Cannelloni del Bosco **V**

Porcini mushrooms, ricotta, aged Parmesan, mushroom bisque

Charred Celeriac Steak **V VG* GF***

Black Garlic & Mango Gremolata

Suprema di Pollo al Dragoncello **GF***

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

Tortellini d'Anatra, Burro & Salvia

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

DESSERTS

Gelato al Pistacchio **V GF**

Soft-serve pistachio ice cream topped with crushed pistachios and chocolate sauce

Gelato al Fiordilatte **V GF**

Soft-serve fiordilatte ice cream topped with amarena cherries

Tiramisù Lava alla Stracciatella **V**

A delicate tiramisù unveiled by lifting a thin shell allowing a light mascarpone cream to flow over the dessert, finished with a dusting of cocoa

Crème Brûlée al Baileys **V GF**

Caramelised sugar and winter berries



£75pp

FESTIVE SILVER

STARTERS

Pomodoro, Stracciatella & Basilico V 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

Calamari Fritti

Fried baby calamari, salame piccante, Padrón peppers and prawns with black aioli

Panzerotti di Mortadella al Pomodoro Piccante

Golden panzerotti, spiced tomato cream and Grana Padano

Tris di Capesante con 'Nduja e Tre Colori GF*

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

MAINS

Salmone, Carciofo & Aneto GF*

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

Spaghetti alla Carbonara con Tartufo V

Fresh homemade spaghetti, egg yolk, parmesan and seasonal truffle

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

Tortellini d'Anatra, Burro & Salvia

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

Lasagne al Ragù di Wagyu e Besciamella

Baked lasagne, Wagyu ragù and rich béchamel cheese sauce

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

DESSERTS

Gelato al Fiordilatte V GF

Soft-serve fiordilatte ice cream topped with amarena cherries

Tiramisù Lava alla Stracciatella V GF

A delicate tiramisù unveiled by lifting a thin shell, allowing a light mascarpone cream to flow over the dessert, finished with a dusting of cocoa

Tarte di Mele Calda V GF

Warm apple tart, cranberry compôte and Madagascan vanilla ice cream

Crème Brûlée al Baileys V GF

Caramelised sugar and winter berries



FESTIVE GOLD

AMOUSE 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***

ork 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