



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