



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