

F E S T A

50 per person

Served as sharing plates and bowls to the whole table

S N A C K S

House-made focaccia roasted garlic, rosemary, sea salt (vg)

Green Sicilian olives (vg)

Italian cured meats

A N T I P A S T I

Burrata pearl couscous, dried fruits, pecans, tarragon, hazelnut dressing and crispy raspberries (v)

Garlic and oregano pizzetta (vg)

M A I N S

Bucatini 'cacio e pepe'

Datterini tomato and basil, mafalde (vg)

Spicy pork and 'nduja ragu tagliatelle

Seared chicken breast king oyster mushroom, black garlic sauce, polenta and stracchino cheese

D E S S E R T S

Liquorice panna cotta candied kumquats and lime

Warm chocolate torta caprese raspberry compôte and vanilla gelato (vg)

v - vegetarian | vg - vegan

Please let a member of the team know if you have any allergies or require nutritional information.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today - thank you from the team.