

# GROUP

2 courses 35 per person

3 courses 42 per person

## ANTIPASTI

**Burrata** pearl cous-cous, dried fruits, pecans, tarragon, hazelnut dressing and freeze dried raspberries (v)

**Fritto Misto** crispy red mullet, prawns, mussels, squid, lemon salt and nori aioli

**Warm butternut squash** truffle almond pesto, mushroom dressing, watercress (vg)

---

## MAINS

**Chianti and beef ragu pappardelle** truffle, rosemary and shallot crumb

**Seabass fillet** courgette, olive and Aleppo chilli salad, lemon gel and caper jam

**Confit duck leg** swiss chard, braised puy lentils, sour cherry molasses and dried cranberry jus

**Datterini tomato and basil, mafalde** (vg)

**Roasted red pepper pizza** pine nut, pesto and black olives

---

## DESSERTS

**Liquorice panna cotta** candied kumquats and lime

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

---

## BOLLIGINE

*by the glass*

Prosecco 8

Champagne 12.5

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.