

2 courses 32.5 per person 3 courses 42 per person

ANTIPASTI

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

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

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

MAINS

Spicy pork and 'nduja ragu tagliatelle

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

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

Datterini tomato and basil, mafalde (vg)

Porchetta thyme, rosemary, crispy 'nduja potatoes and roasted root vegetables

DESSERTS

Liquorice panna cotta candied kumquats and lime

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

BUBBLES

by the glass

Prosecco **8** Champagne **17**

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.