

New Year's Eve

£130 per person 3 course set menu

*With a half bottle of Perrier-Jouët Grand Brut NV Champagne
and half a bottle of Verminto, Cala Silente, Santadi 2019 or
Carignano del Sulcis, Grotta Rossa, Santadi 2017 per person*

Available from 5pm to 8pm

Primi

Burrata - Fresh burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Carne salata - Thinly sliced Black Angus beef with zucchini, rocket, pine nuts and Parmesan

Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish

Secondi

Ravioli di zucca - Ravioli of roasted delicata squash, ricotta, marjoram, butter and sage

Risotto di mare - Risotto with sea bass, clams, mussels, prawns, squid, tomatoes, parsley and fresh chili

Cappelletti di vitello - Handmade pasta stuffed with slow cooked veal and Pancetta with Porcini mushrooms and parmesan

Orata al forno - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley with rainbow chard and slow cooked Sicilian red peppers and Taggiasche olives

Sformato di Fontina e zucca - Baked delicate squash and Fontina cheese soufflé with spinach, cream and Parmesan

Filetto di manzo - Aberdeen Angus beef fillet (med rare) with sweet celeriac, spinach, Amarone and salsa verde

Dolci

Amalfi lemon tart – with crème fraiche

Torta Caprese – with roasted almond ice cream

Soft chocolate cake - with crema di mascarpone

Panettone bread pudding - with Vin Santo ice cream

Contorni £7 each

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Roseval potato with new season olive oil

Fresh Truffles from Alba are available at a supplement of £35 for 3 grams

Please speak to a member of the team if you have any dietary allergies or intolerances
All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

