A CENA
ITALIAN

3 Courses for £75

Cicchetti

Sourdough, Olive Oil & Balsamic (VE) — 5

Nocellara Olives (VE, GF) — 5

Truffle & Pecorino Nuts (V) — 5

Antipasti

Tema Artichokes, Large Leaf Rocket, Pickled Red Onions, Toasted Walnuts & Parmesan Shavings (V, GF)

Burrata, Grilled Peach, Baby Plum Tomatoes, Purple Endive, Toasted Hazelnuts & Aged Balsamic (V, GF)

Cobble Lane Bresaola, Dressed Rocket, Parmesan & Truffle Oil (GF)

Secondi

Melanzane Parmigiana - Roasted Aubergine, Mozzarella, Tomato, Onion & Parmesan (V, GF)

Linguine, Prawns, Pork N'Duja, San Marzano Tomato & Parsley

Crispy Duck Leg, Creamed Delica Pumpkin, Pickled Red Cabbage, Cherry & Red Wine Jus (GF)

300g Aged Angus Rib Eye Steak, Thin Cut Chips & Garlic Herb Butter (GF)

Dolce

Gelato - Vanilla, Salted Caramel & Chocolate (V, GF)

Sorbet - Raspberry & Passionfruit (VE, GF)

Tiramisu, Caramelised White Chocolate & Pistachios (V)

GF = Gluten Free VE = Vegan V = Vegetarian

If you have any allergies, please inform your waiter.
Please be aware that our food may contain trace amounts and/or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

An optional service charge of 12.5% will be added to your bill.