



SET MENU

*1,7,12 **SALUME & SOURDOUGH**

*10 Beef Sirloin: 5 week aged on the bone, cured, lightly smoked (VVS)

Salame Finocchiona: Classic Northern Italian

*8 Mortadella Pistachio di Bologna (IGP)

Prosciutto di Parma (DOP)

PRIMI

*7, 8b, 8h, 9, 10, 12 Sedano, Pancetta Nera, Noce

*1a, 7, 9, 10, 12 Ham Hock, Cavolo, Fig Mustard

*1a, 3, 4, 6, 7, 10, 12 Cuttlefish Crudo, Rosa Marina, Crustacei

*7, 8 Pumpkin Soup, Pesto di Cavolo, Ricotta

SECONDI

*1a, 3, 7, 9, 10, 12 Beef Ragu Bolognese

*2, 4, 6, 7, 8a, 9, 10, 12, 14 Plaice, Risotto di Patate e Carciofo, Shellfish

*6, 7, 9, 10, 12 Pollo, Cavolo e Funghi, Tarragon

*7, 12 Ribeye, Spinaci e Aglio, Cipolle

Mains are served with a selection of sides for the table.

DOLCE

*1a, 3, 7, 8h Luna Toblerone

*3, 7, 8a Orange Cake, Yoghurt Mousse, Citrus Marmalade

*1a, 3, 7, 8, 12 Beetroot and Clementine Panna Cotta, Olive Oil Shortbread

TEA/COFFEE

*ALLERGEN KEYS:

1 - GLUTEN

2 - CRUSTACEANS

3 - EGG

4 - FISH

5 - PEANUTS

6 - SOYBEANS

7 - MILK

8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME

12 - SULPHUR DIOXIDE /
SULPHITES

13 - LUPIN

14 - MOLLUSCS