



DECEMBER MENU

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

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

Salame Finocchiona: Classic Northern Italian

*8f Mortadella Pistachio di Bologna (IGP)

Prosciutto di Parma (DOP)

PRIMI

*4, 7, 12 Tuna Carpaccio, Patate, Caviar, Creme Fraiche

*1a, 3, 7, 12 Uovo Forestale, Parmiggiano

*1a, 3, 6, 7, 8, 9, 12 Minestrone, Oxtail Tortellini

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

SECONDI

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

*1a, 3, 7, 12 Macaroni, 'Nduja, Pomodoro, Mozzarella, Basilico

*1a, 1d, 3, 4, 6, 7, 9, 10, 12 Halibut, Rye Chitarra, Mushroom

*2, 4, 6, 7, 8a, 9, 10, 12, 14 Plaice, Potato and Artichoke Risotto, Shellfish and Leek

*7, 8, 9, 10, 12 Pheasant, Polenta, Savoy Cabbage, Chestnut and Truffle

*7, 12 Ribeye, Spinaci e Aglio, Cipolle

DOLCE

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

*1a, 3, 7, 8a, 12 Orange Caramel Panettone, Whiskey Mandarins, Chantilly

*1a, 3, 7, 12 Mulled Fruits, Mascarpone, Pan di Zenzero

TEA / COFFEE

70pp

1a-d	- GLUTEN	(Wheat, Oats, Barley, Rye)	8a-h - NUTS	(Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio Macadamia, Hazelnuts)
2	-	CRUSTACEANS	9	- CELERY
3	-	EGG	10	- MUSTARD
4	-	FISH	11	- SESAME
5	-	PEANUTS	12	- SULPHUR DIOXIDE / SULPHITES
6	-	SOYBEANS	13	- LUPIN
7	-	MILK	14	- MOLLUSCS

BEEF ORIGINS: FEATHERBLADE, RIBEYE - IRELAND