



SET MENU

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

Capocollo di Napoli (DOP)

*Salame Finocchiona: Classic Northern Italian

Pancetta Cotta Giovanna (IGP)

Prosciutto alle Vinacce

PRIMI

*1,7 Salt Baked Beetroot, Stracciatella, Caper Sprouts, Rosemary Focaccia

*1,2,4,9 Smoked Haddock, Poached Oyster, Seaweed & Aged Parmesan

*1,3,7,8, Spiced Beef Carpaccio, Hazelnut & Gorgonzola, Charred Sourdough

*7,12, Risotto Milanese, Veal Sweetbread, Guanciale, Gremolata

SECONDI

*1,2,3,4,8 Brill, Langoustine, Smoked Aubergine Ravioli, Crispy Brown Shrimp

*1,3,7 Bucatini Cacio e Pepe

1a,2,3,4,7,12,14 Fettuccine con Cozze e Vongole

*1,3,9 Salt Marsh Duck, Blood Orange Glazed Chicory, Lindi Pepper Gnocchi

DOLCE

*1,3,7 Baked Maple Custard, Bombolone, Blackberry, Coffee Ice Cream

*1a,3,7,8 Chocolate Tart, Yuzu, Milk Ice Cream

1,3,8, Pistachio Cake, Apricot, Yogurt Honey, Olive Oil Ice Cream

*1,3 Cheese Plate, Crackers, Chutney (supplement 8.00)

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