



## DECEMBER DINNER MENU

### <sup>\*1,7,12</sup> **SALUME & SOURDOUGH**

Capocollo di Napoli (DOP)

<sup>\*</sup>Salame Finocchiona: Classic Northern Italian

Pancetta Cotta Giovanna (IGP)

Prosciutto di Parma (DOP)

### **PRIMI**

<sup>\*4,7,12</sup> Dry Cured Clare Island Salmon, Cucumber and Yuzu

<sup>\*8 a-h</sup> Crown Prince Pumpkin, Whipped Goats Curd, Guanciale

<sup>\*1,3,7</sup> Oxtail Consomme, Aged Parmesan, Agnolotti

<sup>\*1,3,7</sup> Spiced Beef Carpaccio, Cured Egg, Mushrooms, Toasted Brioche

### **SECONDI**

<sup>\*1a,3,7,9</sup> Ragu Bolognese, Agnolotti di Parmigiano

<sup>\*1a,3,7</sup> Bucatini Cacio e Pepe

<sup>\*1,4,7</sup> Halibut, Jerusalem Artichokes, Lardo, Baked Potato Crust

<sup>\*1,3,7,9</sup> Sika Venison, Sheep Ricotta & Fig Ravioli, Chanterelle

<sup>7,12</sup> Salt Marsh Duck, Baked Celariac & William Pear

### **DOLCE**

<sup>\*1,3,7,8</sup> Cassata, Ricotta Cheese, Passion Fruit, Almond Milk

<sup>\*1a,3,7,8</sup> Salted Caramel Parfait, Molasses Biscuit, Redcurrant Ice Cream

<sup>\*1,3,7,8</sup> Mace Custard Tart, Milk Ice Cream

<sup>\*1,3</sup> Cheese Plate, Crackers, chutney (supplement 8.00)

### **TEA / COFFE**

**70pp**

\*ALLERGEN KEYS:

1 - GLUTEN  
2 - CRUSTACEANS  
3 - EGG  
4 - FISH

6 - SOYBEANS  
7 - MILK  
8 - NUTS  
9 - CELERY

11 - SESAME  
12 - SULPHUR DIOXIDE /  
SULPHITES  
13 - LUPIN