



SET MENU

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

Capocollo di Napoli (DOP)

*Salame Finocchiona: Classic Northern Italian

Pancetta Cotta Giovanna (IGP)

Prosciutto di Parma (DOP)

PRIMI

*4,2,10 Grilled Mackerel, Apple & Crab, Smoked Ratte Potato

*8, Crown Prince Pumpkin, Whipped Goats Curd, Guanciale

*1,3,7 Spiced Beef Carpaccio, Cured Egg, Mushrooms, Toasted Brioche

*7,12 Watercress Risotto, Irish Snails, Capers

SECONDI

*1a,3,7 Bucatini Cacio e Pepe

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

*4,14 Cod, Cockles & Mussels, Cocobeans, Smoked Cod Emulsion

*1,3,7,9 Sika Venison, Sheep Ricotta & Fig Ravioli, Chanterelle

DOLCE

*1,3,7,8 Cassata, Ricotta Cheese, Passion Fruit, Almond Milk

*1a,3,7,8 Salted Caramel Parfait, Molasses Biscuit, Redcurrant Ice Cream

*1,3,7,8 Mace Custard Tart, Milk 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