

SAMPLE CHRISTMAS MENU

CHECK OUR WEBSITE FOR PRICING!

STARTERS

SPICED CARROT & PARSNIP SOUP (vg) (gf upon request)
Roasted carrot and parsnip soup, crispy kale, served with focaccia

SALMON CARPACCIO (gf)
Salmon carpaccio, passionfruit vinaigrette, radish, salsa verde

BURRATA & NDUJA (gf)
Burrata from Puglia, nduja marmalade, gremolata

BEETROOT BORANI (v)
Beetroot hummus, feta, toasted walnuts served with artisan thyme & sesame bread

FOR THE TABLE

To share – must be ordered for the whole table, charged at £3pp

Nocellara olives (vg) (gf)

Rosemary focaccia & olive oil (vg)

Padron peppers (vg) (gf)

PIZZA

MARGHERITA (vg)
Tomato sauce, mozzarella, basil, Sicilian olive oil

DOUBLE TROUBLE
Tomato sauce, mozzarella, chicken, pepperoni, jalapeños, Parmesan

TUSCANY
Tomato sauce, mozzarella, roasted peppers, pancetta, fennel sausage, pecorino toscano

DIAVOLA
Tomato sauce, mozzarella, pepperoni, Calabrian chillies, red onion, hot honey

CAPRICCIOSA (vg)
Tomato sauce, vegan mozzarella, mushrooms, black olives, artichokes, red onion, oregano

MARINARA (vg)
Tomato sauce, garlic, basil, oregano, Sicilian olive oil (vg)

THE FULL HOG (White Base)
Mozzarella, roasted porchetta, brussels sprouts, balsamic caramelised onions

ANCHOVY & GARLIC
Tomato sauce, mozzarella, black olives, capers, anchovies, oregano, garlic oil

MUSHROOM & TRUFFLE (White Base)
Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, Parmesan

PARMIGIANA (v)
Tomato sauce, mozzarella, aubergine, basil, Parmesan

MAINS

DUCK & ORANGE RAVIOLI
Duck & orange ravioli, white wine sauce, nutmeg

PUMPKIN GNOCCHI (v)
Oven baked pumpkin filled gnocchi in vodka sauce, Calabrian

SPICED CAULIFLOWER (vg)
Fried cauliflower, Romesco sauce, lentils, toasted hazelnuts, tahini sauce, salsa verde

SIDES

To share – must be ordered for the whole table, charged at £4pp

Triple cooked La Ratte potatoes, truffle butter, Parmesan

Rosemary fries (vg) (gf)

Rocket & Parmesan salad (gf)

DESSERTS

TIRAMISU (v)
Whipped mascarpone, savoiardi, nutmeg, orange, cocoa

PANNA COTTA (gf) (v)
Pistachio panna cotta, cardamom infused honey, rose petals

ITALIAN GELATO OR SORBETS (v) (vg) (gf)
Vanilla, Pistachio, Strawberry, Chocolate, Lemon Sorbet, Amarena Cherry

HAZELNUT AFFOGATO (vg adaptable) (gf)
Vanilla ice cream, hazelnut praline & espresso

Please note a discretionary 10% service charge will be added for group bookings.