



N.Y.E 2019

**WELCOME BUBBLES ON ARRIVAL FROM OUR NEW
CHIEF SOMMELIER SPECIAL SELECTION**

OUR CHEF'S SELECTION OF STARTERS

**FOIS GRAS BRULÉE CON GELATINA DI ARANCIA E TRIPLE SEC,
CAROTINE IN AGRODOLCE, CHIPS DI TOPINAMBUR E BARBABIETOLA**
*Fois gras brulée with triple sec & orange jelly, sweet and sour baby carrots
with crunchy seasonal vegetables*

GAMBERONI FRITTI IN PASTA KATAIFI, ARANCIA CANDITA, EMULSIONE DI LIME E MENTA
Fillo pastry deep fried prawns, candied orange, lime and mint emulsion

TORTINO DI ZUCCA VEGANO CON ROSMARINO AFFUMICATO
Savoury pumpkin pastry with smoked rosemary (Vg)

PASTA

PLEASE CHOOSE ONE FROM THE FOLLOWING;

AGNOLOTTI DI CARNE CON SUGO D'ARROSTO E SALVIA CROCCANTE
Agnolotti filled with slow cooked beef, gravy reduction and crunchy sage

TRIANGOLI RIPIENI DI POLPA DI GRANCHIO CON RAGOUT DI GAMBERO E POMODORINI
Crab filled triangle parcels served with shrimp ragout and cherry tomatoes

RAVIOLI VEGANI DI BARBABIETOLA ROSA CON FONDUTA DI PATATE E MISTICANZA DI FUNGHI
Pink beetroot ravioli with potato fondant and sautéed mushrooms (VG)

MAINS

PLEASE CHOOSE ONE FROM THE FOLLOWING;

ARROSTO DI VITELLO AL LIMONE CON FUNGHI TRIFOLATI E PUREA DI PATATE E TOPINAMBOUR
Roasted veal with lemon and mushrooms served with potato and jerusalem artichoke mash

FILETTO DI MERLUZZO NERO CON CREMA DI LATTUGA, PATATE CAPPERI E OLIVE
Black cod fillet with puréed lettuce, capers, potatoes and olives

STRUDEL DI VERDURE STAGIONALI E SEMI DI SESAMO
Seasonal vegetable strudel and sesame seeds (VG)

DESSERT

PANETTONE CON CREMA AL MASCARPONE
Our traditional panettone served with mascarpone cream

£90

INCLUDING DRINK ON ARRIVAL

Prices include 20% VAT. A discretionary gratuity of 12.5% will be added to the final bill.