

TAVOLA

di famiglia

Festive Set Menu 2026

PRIMI PIATTI

Burrata e Zucca

Creamy burrata, roasted Delica pumpkin, crispy sage, toasted hazelnuts and aged balsamic

Carpaccio di Manzo

Aged beef, Parmigiano Reggiano, rocket, capers and truffle aioli.

Arancini ai Funghi

Crispy risotto balls infused with red wine and truffle with a truffle aioli

Capesante

Pan-seared scallops with Jerusalem artichoke purée, pancetta crumb and burnt butter.

SECONDI PIATTI

Barolo-Braised Beef Short Rib

Slow-cooked beef short rib in Barolo wine reduction

Porchetta Toscana

Slow-roasted pork belly stuffed with fennel, garlic and herbs, served with crispy potatoes, braised red cabbage and apple mostarda.

Merluzzo al Forno

Roasted cod, cannellini bean cassoulet, cavolo nero, confit tomato and salsa verde.

Risotto di Zucca

Roasted pumpkin, mascarpone, sage butter, toasted walnuts and Parmesan.

DOLCI

Panettone Bread & Butter Pudding

Warm vanilla custard and orange mascarpone.

Dark Chocolate & Hazelnut Torte

Salted caramel gelato.

Affogato al Caffè

Vanilla gelato with freshly poured espresso and optional Frangelico.

Tiramisù

£65pp

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% service charge will be added to your bill