

DECEMBER GROUP MENU

THREE COURSES

WEDNESDAY - THURSDAY £35.00
FRIDAY & SATURDAY £37.50

STARTERS

DUCK ARANCINI | Walnut & honey, radicchio

PORK BELLY FRITTI | Pickled fennel, chilli & basil aioli

PORTAVOGIE PRAWNS | Pepperonata, flatbread

WILD MUSHROOM & MASCARPONE BRUSCHETTA | Pecorino & sage ^{VA}

MAINS

CHIANTI BRAISED BEEF SHORT RIB | Wild mushroom gnocchi, cavolo nero

CORN FED CHICKEN SCALLOPINI | Crispy parma ham, marsala sauce, polenta fries

ORZO | Tomato broth, tiger prawns, mussels, almond crumb

RICOTTA | Squash & spinach cannelloni, toasted pumpkin seeds, herb salad ^{VA}

DESSERTS

CANNOLI | Ricotta, dark chocolate & hazelnut

CLASSIC TIRAMISU

WHITE CHOCOLATE PANNA COTTA | Pistachio & orange

Allergens Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. VA Vegan adaptable. VE Vegan. V Vegetarian | Service Charge - A discretionary 10% service charge is applicable to all tables on the entire bill.