

3 courses £42 per person including fizz & antipasti

ANTIPASTI

Marinated Gordal olives
Focaccia
Boquerones, EVOO, garlic chives

TO START

Choice of 1 per person
Insalata of stracciatella, pickled pear, walnuts, molasses
Aged parmesan arancini, pomodoro, EVOO
Tuna belly, 'fagiolini e patate', capers, parsley aioli

PASTA RIPIENA

Choice of 1 per person

Mezzalune of Jerusalem artichoke, truffle, hazelnuts, black garlic

Agnolotti of delica pumpkin, anchovy & sage butter, walnuts

Tortellini of mortadella & ricotta, guanciale brodo, shiitake, bok choy

Ravioli of celeriac & smoked cheddar, venison & porcini ragu, cavelo nero

TO FINISH

Choice of 1 per person

Strawberry gelato

Affogato

Cinnamon & malt panna cotta shorth

Cinnamon & malt panna cotta, shortbread, apple Dark chocolate delice, pistachio crema, cocoa tuille

A **discretionary** 12.5% service charge is added to all tables

If you have any allergies or dietary requirements, please let us know. Please be aware that we use parmesan in many of our dishes. Please let a member of staff know if you would prefer a vegetarian option instead.