

Christmas Lunch

Available Lunch Tuesday to Saturday from 26th November

Two Courses 20 / Three Courses 25

Zuppa

Homemade Italian vegetable and pasta soup served with artisan breads

Funghi

Wild mushrooms on toasted Italian bread with garlic, white wine, butter and fresh parsley

Bianchetti

Deep-fried crispy whitebait served with homemade Mary Rose sauce

Crostini

Homemade game, pistachio and apricot parfait, toasted ciabatta, homemade fig & olive chutney

Pappardelle

Pappardelle pasta with our signature homemade slow-cooked beef ragù

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Tacchino

Roast turkey with roast potatoes, homemade chestnut stuffing, roast parsnips, bacon-wrapped chipolata and cranberry sauce

Pollo

Roast chicken breast, artichokes, vine tomatoes, roast onion purée, white wine & chicken jus, rosemary chips

Spigola

Pan-fried fillet of sea bass, smoked pancetta, garden peas, shallots, celeriac purée, red wine sauce

Gnocchi

Potato dumplings, roast butternut squash, goat's cheese, spinach, cracked black pepper

Maiale

Tuscan-style roasted pork belly, crispy crackling, cannellini beans, Cavolo Nero, Pork jus

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Budino di Natale

Christmas pudding served with homemade brandy cream

Dolce

Homemade pudding from the daily selection

Formaggio (3 supp.)

Selection of Italian cheeses served with homemade fig & olive chutney and biscuits

Before ordering, please advise us of any allergies, intolerances or special dietary requirements

All prices inclusive of VAT

A discretionary 10% service charge will be added to the total of the bill – all tips/service charge/gratuities are 100% retained by the staff