

feast menu  
primi

## STUZZICHINI

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- 3.50 Beetroots, Jerusalem artichokes & gorgonzola
- 4.00 Lamb ribs, smoked aubergine & sesame
- 3.50 Pugliese burrata, pear & goose speck
- 5.00 Portland lobster, tomato & chilli arancini

## SALUMI

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- 2.50 Capocollo
- 2.50 Salame gentile
- 3.00 Bresaola Punta d'anca
- 5.00 Culatello di Zibello

## CRUDO

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- 5.00 Yellow fin tuna poke, dulce emulsion, black rice & charcoal
- 4.00 Bream ceviche, rhubarb, blood orange & monksbeard
- 7.50 Market seafood crudo
- 5.50 Venison 'Tonnato' - baby onions & fermented kohlrabi

secondi

## CARNE

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- 16.00 Middlewhite suckling pig & rosemary potatoes
- 19.00 45 day aged Fiorentina steak with wild mushrooms
- 12.00 10 hour organic Rhug Estate lamb shoulder
- 25.00 Ossobuco with risotto Milanese
- 12.00 Cotechino sausage, Umbrian lentils & dragoncello
- 12.00 Grilled organic Rhug Estate chicken tagliata
- 14.00 10hr Hereford short rib, polenta & winter truffle

If you have any intolerance or specific diet, please notify the waiter for guidance.  
A 12.5% discretionary service charge will be added to your bill.

secondi

## **PESCE**

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- 17.00 Turbot / brill / halibut tranche, fregola, chilli & broccoli
- 16.00 Grilled market seafood
- 15.00 Tiger prawns, cannellini beans, tomato, chilli & garlic
- 13.50 Market seafood risotto
- 19.50 Monkfish & diver scallop spiedino, anchovy & rosemary sauce
- 14.50 Portland lobster Paccheri
- 13.50 Grilled Peterhead sea bass, fennel, taggiasca olives & lemon

## **VEGETARIANO**

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- 16.00 Fettuccine Porcini
- 14.00 Baked whole artichoke stuffed with quinoa, pinenuts, sultanas
- 14.50 Warm salad of squash, beets, chestnuts, sprout tops & aged balsamic

## **CONTORNI**

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- 5.00 Heirloom tomato & cipollotti onion salad
- 4.50 Rosemary al forno potatoes
- 4.00 Rocket & parmesan
- 4.00 Potato puree
- 5.00 Polenta & wild mushroom
- 5.50 Puntarella, autumn leaves & anchovy dressing
- 4.50 Roast heritage squash, vin cotto & sesame
- 4.50 Burnt greens with chilli & garlic

finale

## **DOLCI**

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- 7.50 Tiramisù
- 7.50 Steamed clementine pudding with pink peppercorn & thyme
- 7.75 Salted chocolate caramel bomba!
- 7.75 Caramelised pear, walnut praline & crème fraiche ice cream
- 6.00 Canto's petit fours
- 5.00 Homemade ice creams & sorbets
  
- 9.50 / 11.50 Cheese board