

NORMA



FEASTING MENU

£85 p.p

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

SNACKS

NOCELLARA OLIVES (VG)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)
CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

SMALL PLATES

CRISPY BABY SQUID, PAPRIKA & CHILLI DIPPING
GUANCIALE AND PECORINO PANELLE
WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

LARGE PLATES

BAKED CANNELLONI, MOORISH RICOTTA FILLING (V)
LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS
MONKFISH, MEDITERRANEAN DATTERINI SAUCE, KALAMATA, CAPERS

SIDES

SPICE DUSTED FRIED POTATOES (V)
CHARRED HERITAGE CARROTS (V)
GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING(V)

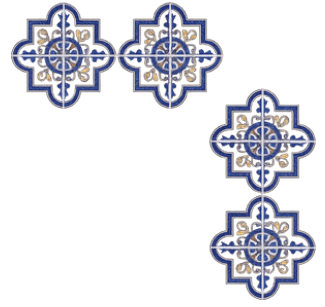
DESSERTS

TIRAMISU
CANNOLINO
ALMOND GRANITA

We are happy to provide information on food allergies and intolerances on request and cater for it, please ask a member of the staff. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian, (vg) vegan. All prices are inclusive of VAT.



NORMA



FEASTING MENU £115 p.p

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

SNACKS

NOCELLARA OLIVES (VG)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)
CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

SMALL PLATES

OYSTERS
BEEF TARTARE, SALSA VERDE
WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

LARGE PLATES

LILLIES, CACIO E PEPE, WILD MUSHROOMS (V)
LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS
SEA SALT CRUSTED SEABASS

SIDES

SPICE DUSTED FRIED POTATOES (V)
CHARRED HERITAGE CARROTS (V)
GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING(V)

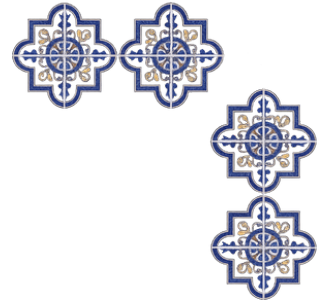
DESSERTS

TIRAMISU
CANNOLINO
ALMOND GRANITA

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NORMA



FEASTING MENU

£150 p.p

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GLASS OF PROSECCO ON ARRIVAL

SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, SELECTION OF CHEESE, CHUTNEYS

OYSTERS

SMALL PLATES

CRISPY BABY SQUID, PAPRIKA & CHILLI DIPPING

BEEF TARTARE, SALSA VERDE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

LARGE PLATES

WHOLE BAKED CHEESY LOBSTER

TOMAHAWK

BAKED CANNELLONI, MOORISH RICOTTA FILLING (V)

SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING(V)

DESSERTS

COFFEE AND TEA

TIRAMISU

CANNOLINO

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