

Winter Negroni campari, gin, port | Sarti Spritz fruity sarti, prosecco, soda | Hugo st-germain elderflower, prosecco, soda

STARTERS

WINTER VEGETABLE SOUP (v, ve, gf)

PRAWNS AND MELON COCKTAIL (gf)

FESTIVE PATE

chicken liver and port parfait, cranberry and red onion chutney, with homemade ciabatta

ARANCINI

crispy mozzarella and mushroom breaded rice balls, with truffle aioli (v)

FUNGHI PROVINCIALE

sauteed mushrooms, tomato and garlic served with crostini (v, ve)

GAMBERONI (£4 SUPPLEMENT)

pan-fried butterfly king prawns with garlic, wine and chillies (gf)

BEETROOT CARPACCIO

crumbled goats cheese, walnuts, mixed leaves and balsamic (v)

GARLIC & MOZZARELLA PIZZETTA (v) ve on request



MAIN COURSE

ROAST TURKEY

served with roasted potatoes, festive seasonal vegetables and gravy

SEA BREAM

pan-roasted fillet, potato puree and wilted spinach

PORK TENDERLOIN

slow roasted, redcurrant and wine jus, savoy cabbage and creamy mash

GRILLED SIRLOIN STEAK (£9 SUPPLEMENT)

hand-cut chips, wild rocket and option of red wine jus (gf)

RIGATONI BOLOGNESE

slow cooked beef classic

RISOTTO ALLA ZUCCA

roasted butternut squash, asparagus and garden peas (v, ve, gf)

PIZZA HAM AND MUSHROOMS | PIZZA MARGHERITA (v)



DESSERT

CLASSIC TIRAMISU

PROFITEROLES

vanilla cream and pistachio drizzle

CHRISTMAS PUDDING

and brandy cream

APPLE TART

vanilla gelato and amaretto crumbs

SORBETTO (ve, gf)

(v) vegetarian (ve) vegan (gf) gluten free

Please appreciate that all of our food is freshly prepared and not all ingredients are shown in the dish descriptions, if you have any food allergies please inform your server.

We require a deposit of £10 per person for bookings over 6 and a pre-order for bookings of 10 +.

Our cancellation notice period is strictly 48 hours

A 10% service charge will be added to tables of 6 or more guests