CHRISTMAS MENU

£35 PER PERSON

Your Christmas dining experience begins with a complimentary glass of mulled wine.

STARTER

Homemade Rosemary & Olive Focaccia &

Classic Aubergine Parmigiana

FIRST COURSE

Gnocchi 4 Formaggi

MAIN COURSE

Slow-Roasted Pork Belly

Infused with wild fennel, rosemary and garlic, served with crisp golden crackling, rosemary roast potatoes and festive Brussels sprouts.

OR

Lentil & Herb 'Milanese' (Vegetarian)

Handcrafted lentil and aromatic herb cutlet, coated in golden breadcrumbs and pan-fried, served with rosemary roast potatoes and festive Brussels sprouts.

DESSERT

Homemade tiramisu

And to round off your evening, enjoy a complimentary shot of limoncello!



Available from 15th November. Minimum 4 people. The Christmas menu must be ordered by the whole table and cannot be mixed with the regular menu.

This menu is not suitable for guests with specific dietary requirements or allergies. Alternative options may be available from our regular menu.