for the whole table to share, served family-style for groups of 6+

Silver: 3 courses £44.95 | Gold: 3 courses £49.95

January: 2 courses £29.95 | 3 courses £34.95

Aperitif *£13 supp*

Crimson Highland | Scottish Pear | Mince Pie Sour | Tiramisu | Black Ruby Sour

Ruby Negroni | Chocolate & Orange Espresso Martini

Champagne

Joseph Perrier, Cuvée Royale, Châlons-en-Champagne, France NV

Glass £18.5 | Bottle £88

Starters

Insalata di Zucca *Delica pumpkin, vegan truffled ricotta, Piedmont hazelnuts & young lettuce (pb)*

Gambero Rosso di Mazara del Vallo *Sicilian red prawn tempura, mandarin, Hyblon olive oil & our salt*

Polpette di Brasato *Crispy Longhorn beef shin with orange marmalade, garlic mayo & 12-month Parmigiano-Reggiano*

Mains

Carciofi alla Romana *Roman style braised artichokes with garlic, mint, parsley & Belcari Extra Virgin olive oil (pb)*

Spigola fritta (350g) *Deep-fried whole Sea bass, capers, garlic, cherry tomatoes, parsley & olive oil*

Tacchino arrosto, ripieno e salsa al fondo di cottura *Roast Turkey, stuffing & gravy*

All mains served with festive trimmings

Patate al forno *Golden-roasted Maris Piper potatoes with Early Red garlic, rosemary & olive oil (pb, v)*

Foglie di cavoletto di Bruxelles *Fried sprout tops, Amalfi lemon, flaked almonds & Peranzana olive oil from Puglia (pb, v)*

Finocchi e Carota *Sicilian fennel & carrot, orange, pickled red onion & smoky salt (pb)*

Salsicce avvolte nella pancetta *Pancetta wrapped pigs in blanket*

Salsa di mirtilli rossi e arancia *Cranberry & orange sauce (pb)*

Desserts

Tiramisu *Savoiardi lady fingers, eggs, marscapone, ricotta,. coffee & dark chocolate (v)*

Pannacotta Piedmontese *Madagascan Vanilla, Rhum Agricole & Bramley apple (v)*

Sorbetti (Una pallina) *Strawberry, mandarin, blood peach, passion fruit (pb)*

Cheeseboard

Tagliere di formaggi *White Italia grapes, London honeycomb & sourdough (v)*

£16 Supp

Coffee, tea and mince pies

£5 Supp



Please enquire for peak and off peak dates. Sample menu subject to change | (v) Vegetarian | (pb) Plant based | gf Gluten [illegible]

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies.