

£40 per person - Includes a glass of Prosecco to start

## **NIBBLES** to share

House baked focaccia, Datterini tomato, garlic, rosemary, sea salt pb

Nocellara olives pb

## **TU START**

Burrata, slow-cooked baby tomatoes, roasted tomato cream & black olive oil v

Plant-based burrata, slow-cooked baby tomatoes, roasted tomato cream & black olive oil pb

Smoked duck ham, spiced celeriac remoulade

Beef carpaccio, wasabi mayo, soy emulsion, pickled radish, enoki mushrooms

## **PASTA**

King prawn raviolo, basil, lemon & chive

Strozzapreti, tomato, Taggiasca olives, fried aubergine, Superstraccia pb

Slow-cooked lamb shoulder handkerchiefs, chive oil, pistachio & pomegranate crumb

## **DESSERT**

Chocolate & hazelnut budino, candied kumquats v

Matcha panna cotta, elderflower & sake brioche, black sesame

Pineapple carpaccio, blackberries, candied chillies & pistachio crumb

# **NOCI**

v - vegetarian | pb - plant-based

Available for tables of 10 or more. A discretionary service charge of 12.5% will be added to your bill.