# 6-COURSE MENU

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## ANTIPASTI - to share

Monkfish crudo, pickled beetroots, apple and horseradish buttermilk Burrata with winter panzanella, pickled walnuts and radicchio tardivo

#### FRUTTI DI MARE

Roast orkney scallop with jerusalem artichoke and 'nduja

#### PRI/11 - a choice of

Rigatoni with pork sausage ragù, tomato, anchovy and mint Mezzi paccheri of delica pumpkin and seasonal mushrooms with sage and pickled chilli

# SECONDI - a choice of

Scottish halibut with cornish mussels, whipped salt cod and brassicas Celeriac croustade, castelluccio lentils, king oyster mushrooms, mustard fruits Hereford beef fillet, hen of the woods, borettane onions and confit garlic

# DOLCE

Warm chestnut financier, orchard fruits and burnt cinnamon ice cream

#### 5-COURSE/MENU

# APERITIVO

A selection for the table, including parmesan fries and salame toscano

#### ANTIPASTI - to share

Monkfish crudo, pickled beetroots, apple and horseradish buttermilk Burrata with winter panzanella, pickled walnuts and radicchio tardivo

### PRIMO

Rigatoni with pork sausage ragù, tomato, anchovy and mint

### SECONDO

Hereford beef fillet, hen of the woods, borettane onions and confit garlic

# DOLCE

Tiramisù

£95 per person