Buon Natale

FRIDAY–SATURDAY:
2 courses – £34.95
3 courses – £39.95

SUNDAY–THURSDAY:
2 courses – £29.95
3 courses – £34.95

ANTIPASTI

ORZO PERLATO & FUNGHI (VG)
Pearbarley & wild mushroom winter soup – with tarragon oil and crispy sage.

LA BRUSCHETTA (VG)
Toasted sourdough with datterini tomatoes, garlic, basil and extra virgin olive oil.

IL CROCCHETTONE
Crispy smoked croquette with Scottish haggis, spicy 'nduja, pancetta crumbs and hot honey.

COSTOLA DI MANZO BRASATA
24-hour braised short rib, roasted root vegetables, parsnip puree, thyme jus.

L'IMPEPATA DI COZZE
Shetland mussels steamed with white wine, garlic and chilli. Served with toasted sourdough

PARMIGIANA DI MELANZANE (V)
Baked smoked aubergine parmigiana, basil oil, scarpariello tomato sugo, basil

SECONDI

TACCHINO NATALIZIO
Roasted turkey breast stuffed with Brussels sprouts, pancetta and roasted vegetables, crispy roast potatoes finished with a rich turkey jus.

IL BRANZINO
Pan-seared marinated branzino, sauted sliced roasted potetoes in a spicy garlic butter & white wine sauce and charred lemon.

LO SPAGHETTONE AI GAMBERI
Square spaghetti with king prawns in a rich creamy tomato and prawn sauce.

RISOTTO DI ZUCCA TRICOLORE (V)
Creamy Arborio rice, roasted butternut squash, charred and pureed squash, hazelnut gremolata, grana padano, sage brown butter.

IL RAGÙ
Mezzi rigatoni with slow-cooked beef shin ragù and red wine tomato sauce with shaved primo sale cheese.

LA BISTECCA (SUPPLEMENT £10)
330g Scottish Rump Steak served with roasted vine tomatoes,mushroom,black peppercorn sauce and skin-on chips.

PIZZA AI FUNGHI (V)
Ricotta base & Fior di latte, sage, smoked provola, roasted garlic,wild mushroom.

PIZZA 'DUJA E SALAMINO
Tomato sugo, mozzarella, 'nduja, Neapolitan pepperoni, olives and mascarpone.

DOLCI

AFFOGATO
Vanilla gelato with a shot of hot espresso.

TIRAMISU ALLA MOKA
Classic tiramisu with espresso-soaked savoiardi biscuits and mascarpone zabaglione cream. (Upgrade with a Joia Espresso Martini – £7.50 supplement)

RUM BRÛLÉE
Classic crème brûlée with spiced rum.

APPLE CRUMBLE
Crunchy crumble cake with apples, cinnamon and honey, baked to golden perfection.

Vegetarian (V) Vegan (Ve) Ask your server for Gluten Free options
Fish dishes may contain small bones Game dishes may contain shot
PLEASE IF YOU HAVE A FOOD ALLERGY OR A SPECIAL REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM
A discretionary 10% service charge will be included in your bill, all of which is distributed among our dedicated team

THIS MENU IS SUBJECT TO CHANGE