

# Mothering Sunday

22<sup>nd</sup> March 2020

## Aperitivo

Mimosa - Grand Marnier, orange juice & prosecco £8.00

## Antipasti

Carpaccio - Seared beef carpaccio, wild rocket, lemon, Parmesan & black truffle

Asparagi - English asparagus, white Piattelle beans, tomato & Tropea onions

Aragosta - Flat spaghetti, fresh lobster, tomato, garlic & fermented chilli Sup £7.50

Burrata Pugliese - Burrata cheese, blood orange, honey, fennel seeds & lavender

Seppia - Steamed cuttlefish salad, tomato, snow peas, wild fennel, pinenuts & squid ink

Zuppa - Wild nettles, black pepper & mascarpone soup

## Secondi

Arrostato - Roast cote de boeuf, 14hr salt baked on the bone, trimmings & bone marrow jus

Al mattone - Baby chicken 'cooked under a brick', chilli, spinach & roast potatoes

Orata - Grilled whole seabream, marjoram, lemon & Swiss chard

Orecchiette - Egg free pasta, friarielli - broccoli rabe, chickpeas, chilli & garlic crumb

Al forno - Pork fillet, pancetta, purple potato, stem broccoli, apricots & roast garlic

Brasato - Slow cooked ox cheeks, cavolo nero & buckwheat polenta

## Dolci

Pavlova - Coconut meringue & rhubarb fool

Tiramisu - Pick me up!

Crème brulée - Classic vanilla crème brulée

Ananas - BBQ pineapple in vanilla & rum, pomegranate granita & mint

Sicilian street food - Crispy raviolini pastries, filled with chocolate & nuts

£38.50 3 courses

If you have a food allergy or intolerance, please ask a member of our team about ingredients

## Children

1, 2, 3 course

£12.00, £15.50, £18.00

### Starter

Steamed corn on the cob  
Tomato & mozzarella  
Garlic bread

### Main

Roast beef or chicken & Sunday trimmings  
Cod croquette, green peas & chips  
Pasta Napoli (tomato)  
Pasta Bolognese

### Dessert

Chocolate mousse  
Mixed fresh berries  
Babycino  
Ice cream or sorbet

13 years' old & under