



## *Mothering Sunday*

*26th March 2017*

*Bellini – Prosecco Valdobbiadene & fresh peach juice £7.50*

### *Antipasti*

*Insalata di barbabietola – Raw beetroot, carrot, golden sultanas, avocado oil & mixed seed V*

*Granchio “Bloody Mary” – Cornish picked white crab, celery & Bloody Mary dressing*

*Carpaccio di manzo – Seared beef sirloin carpaccio, rocket, lemon, Parmesan & truffle dressing*

*Asparagi grigliati – Grilled marinated English asparagus, Italian egg & Pecorino cheese V*

*Burrata Pugliese – Fresh burrata cheese, tomato, basil & white anchovies*

*Zuppa Milanese – Minestrone soup ‘Milanese’, vegetables, pork rind, spelt – faro & pasta*

### *Secondi*

*Arrosto di bue – Mature rib of Scotch beef roasted for 14hrs, Sunday trimmings & bone marrow jus*

*Galletto al mattone – Grilled under a brick baby chicken, chilli, spinach, potatoes & a Romano pepper*

*Brasato di guancia – Braised ox cheeks, Barolo wine, mushrooms & buckwheat polenta*

*Cartoccio – Baked in a bag / John Dory, scallops, clams, prawns, fregola, leeks, samphire & saffron*

*Gnocchi fatti in casa – Toasted fresh potato pillows, Napoli tomato, Parmigiano, butter & sage V*

*Il tordo matto – Roast fillet of pork, guanciale, goats cheese, dates, butternut squash & potatoes*

### *Dolci*

*Tiramisu – “Pick me up!”*

*Spuma di Yogurt – Yoghurt foam, pomegranates, pistacchio & honeycomb*

*Crème Brulée – Vanilla pod crème brulée*

*Torta al cioccolato – Chocolate tart, Frangelico, hazelnut & banana*

*Budino Inglese – Rice pudding, vanilla & a Spring fruit compôte. Hot or cold?*

*Formaggi – A selection of Italian cheese. £4.50 supplement*

*Add 100ml glass of LBV Port – 125ml Dessert wine ‘Muscat’ – Espresso Martini £6.95 each*

*£29.95 for 2 courses    £33.95 for 3 courses*

*If you have a food allergy or intolerance, please ask your waiter about ingredients*