

**Set Menu**  
**£48.50**

Broad bean puree with catalogna chicory and turnips tops broccoli

Apulian burrata with charred artichoke, datterini tomato and black olive salad

Citrus marinated mackerel, crunchy fennel and orange

Seared organic beef carpaccio, toasted hazelnuts, aged parmesan and winter leaves

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Ravioli filled with beetroot and ricotta, butter and poppyseed sauce

Fillet of cod, branda cujan puree, pan-roasted cauliflower, Taggiasca olives and toasted pine nuts

Breast of guineafowl, slow-cooked leg, pan-fried radicchio and pears' sauce

Roast rack of organic lamb, slow-cooked shoulder, polenta with cavolo nero

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Pistachio tiramisu

Amalfi lemon sponge cake with strawberry salad

Chocolate and hazelnut cake with sour cherries and vanilla ice cream

A selection of traditionally made Italian farmhouse cheeses  
served with walnut bread and homemade preserves