

## **SNACKS**

Beetroot arancini, balsamic aioli (v)

Zucchini loaded fries, mint, fermented chilli and lemon (ve)

Focaccia toast, steak tartare, black garlic, radish

Confit heritage carrots, labneh, spiced shallot oil [v][gf]

Cannellini bean dip, parsnip crisps, pomegranate, hazelnut dukkha (ve) [gf](n)





## **PASTA**

Rigatoni, pig cheek ragu, truffle, tarragon

Campanelle, crown prince squash, pine nuts, sage [v][n]

Pan fried gnocchi, jerusalem artichoke puree (v)

Wild mushroom risotto, truffle (v)(gf)

Slow braised feather blade of beef, wet polenta, gorgonzola dolce, gremolata [gf]

Radiatori, caramelised celeriac puree, thyme, lemon, crispy caper crumb [ve]





## **DESSERTS**

Whiskey, matcha & pistachio tiramisu (v)(n)

Blonde chocolate & hazelnut cannoli (v) (n)

Miso caramel & double chocolate torte caprese (v) (n)

Scroppino (ve)(gf)

## WINE

We'll have an expanded wine menu on the night showcasing a new selection put together by our GM, Sam.

