# January Group Menu 

## 3 courses $£ 40$ <br> 4 courses $£ 44$ <br> + bubbles on arrival add $£ 5$

Antipasti to share (we will send a selection of the below for the party to share)
Olives (v)
Bianchis focaccia, EV olive oil aged balsamic (v)
Arancini (v)
Insalata del giorno (v)
Soft shell prawns, aioli
Cured meat

Primi to share (optional)
(gluten free pasta available on request)
Cacio e pepe (v)
Beef shin ragu

## Secondi

Delica pumpkin with braised Ientils, cavolo nero \& Calabrian chili honey (v)
Grilled cod with tartare butter sauce, mussels, cima di rapa \& scraps
Roast porchetta with braised cannellini beans, greens \& salsa verde

## Dolci \& Formaggio (optional)

Tiramisu (v)
Formaggio, flatbread \& mostarda

