

Festive Sharing Menu



Nocellara olives

Toasted focaccia, extra virgin olive oil, balsamic

To Start

Crispy chicken, gochujang sauce, lime dip, spring onion, sesame
Sweetcorn fritter, jalapeno salsa, pomegranate, lime, radish (gf,v,vgn)

Followed By

60 day salt aged, Yorkshire-bred Côte de Boeuf 1KG steak, Cafe de
Paris butter, sea salt, rosemary (gf)

With

Aubergine Parmigiana; baked aubergine layered with mozzarella,
parmesan, fresh basil and rich tomato sauce (gf,v)
OR Roasted cauliflower, romesco sauce, pickled golden raisin, almond
and ezme salsa (gf,v,vgn)

Rosemary and garlic roasted potato (gf,v,vgn)
Caesar dressing, gem lettuce, parmesan, sourdough (v)
Tender stem broccoli, black garlic ketchup, crispy chilli (gf,v,vgn)

Dessert

Tiramisu - A recipe passed through the generations (v)

