



**DECEMBER PRIVATE HIRE MENU**  
**INCLUDING WELCOME BUBBLES & NIBBLES**  
**3 COURSES £42 PP**

**NIBBLES**

MARCONA ALMONDS

GORDAL OLIVES

PICKLES

**SHARED ANTIPASTI**

SOURDOUGH & BUTTER

PROSCIUTTO, EXTRA VIRGIN OLIVE OIL

AGED PARMESAN ARANCINI

GRILLED MUSSELS, PECORINO ROMANO FONDUTA, PANGRATTATO

BURRATA, WILD MUSHROOM, BROWN BUTTER, BLACK TRUFFLE

RADICCHIO TREVISANO, FENNEL, POMEGRANATE, PARSLEY, CALABRIAN CHILLI

VINAIGRETTE

**PASTA (CHOICE OF ONE PER PERSON)**

RISOTTO, ROASTED DELICIA PUMPKIN, TALEGGIO, WALNUT, SAGE

CANEDERLI IN BRODO, SPECK, PARMESAN, LOVAGE

BUCATINI, SMOKED TROUT, MASCARPONE, TARRAGON, LEMON

**DOLCE (CHOICE OF ONE PER PERSON)**

CHOCOLATE & CLEMENTINE TART, CINNAMON CHANTILLY

GORGONZOLA, FIG MOSTARDA, FLATBREAD

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

PLEASE BE ADVISED THE LAST ORDERS FOR THE KITCHEN EXCLUDING DESSERTS ARE AT 9.30PM

PLEASE LET US KNOW IF YOU WOULD PREFER THE VEGGIE OPTION AS WE OFTEN GARNISH OUR DISHES WITH PARMESAN

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

CCC - 50P FROM EACH SALE WILL GO INTO OUR COTTO COMMUNITY CONTRIBUTION FUND