



## DECEMBER PRIVATE HIRE MENU

3 COURSES £42 PP

INCLUDING WELCOME BUBBLES AND NIBBLES

### NIBBLES

MARCONA ALMONDS

GORDAL OLIVES

### SHARED ANTIPASTI

SOURDOUGH & BUTTER

PROSCIUTTO, GRISSINI, EXTRA VIRGIN OLIVE OIL

AGED PARMESAN ARANCINI, TRUFFLE AIOLI

OCTOPUS SALAD, POTATOES, ROASTED PEPPERS, SAFFRON AIOLI, GREMOLATA

INSALATA OF CHICORY, FERMENTED FENNEL, PICKLED ONION, CRANBERRIES, HAZELNUT

FRIED POLENTA, TALEGGIO FONDUTA, GUANCIALE CRUMB

### PASTA (CHOICE OF ONE PER PERSON)

RISOTTO ROSSO, GORGONZOLA, RADDICHIO, FRIED SAGE

CASARECCE, MASCARPONE, NUDJA, CIME DI RAPA, PANGRATTATO

SPAGHETTI ALLE VONGOLE, CHILLI, GARLIC, PARSLEY

### DOLCE (CHOICE OF ONE PER PERSON)

GINGER FRANGIAPANE, LIMONCELLO CHANTILLY

FORMAGGIO, PEAR 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