



SHARING MENU

3 courses 55pp

Chef's selection 4 piece antipasti with homemade breads

supplement 10

Grilled Hispi cabbage, crispy chicken skin, pepperoni oil, garlic yogurt (MI)

Frisé salad, shaved parmesan, roasted walnut, apple,
capers, herb croutons (L)(MI)(S)(G)(N)

Rucola Caesar baby gem, anchovies, hard-boiled egg,
Centosettanta (L)(F)(E)(MI)(S)(G)

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Trofie ala Genovese, potatoes, green beans (MI)(N)(G)

Grilled monkfish, N`duja spiced beans, gremolata (F)(MI)

Roast free range chicken, shallots ,peas, creamy potato (MI)(G)(C)

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XOCO Single Origin Tiramisu (MI)(G)(E)(V)

Lemon Baba, Kentish rhubarb sorbet (G)(V)

(S) Sulphites & Sulphur Dioxide (G) Gluten (TN) Tree Nuts (PN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs (Mu)
Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian