



## SHARING MENU

3 courses 65pp

### To Start

Rosemary Focaccia, *olive oil* (L)(G)(VE)

Bruschetta, *olive focaccia, wild mushrooms, grilled courgettes* (SO)(S)(G)(VE)

Garden Salad, *seasonal leaves & vegetables, grape mustard dressing* (S)(MU)(VE)(GF)

Rucola Ceasar, *gem lettuce, anchovies, focaccia croutons* (F)(MI)(MU)(S)(G)

*add on £5pp Chef's selection of meat antipasti, served with condiments*

### Mains

Chicken Cacciatore, *cornfed chicken breast, wild mushrooms, bell peppers, olives & capers tomato sauce* (S)

Cominsh Monkfish, *ca fagioli Coco Bianco, vegan Nduja butter, wild sea purslane, salsa Verde* (F)(S)(SO)(MI)(G)

Wild Mushroom Pizza, *tomato sauce, mozzarella, seasonal mushrooms, vegan pesto* (L)(MI)(G)(V)

*add on £5pp selection of side dishes for the table  
traditional caponata, chunky chips, charred tender stem broccoli*

### Desserts

Tiramisù, *mascarpone cream* (MI)(G)(S)(E)(V)

Milk chocolate hazelnut "*mini doughnuts*" (G)(V)(MI)(N)(E)

Panna Cotta Vanilla, *blood nectarines, limoncello crumble* (S)(VE)

*add on £6pp Cheese board – Gorgonzola Dolce, Manchego, Taleggio, Smoked Burrata*

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) 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