



NYE
ROSSO

£150 per person

TEMPURA DI GRANCHIO, POLPO E GAMBERI

Tempura fried king crab leg, grilled octopus & king prawn, pickled red chillies and lobster aioli.

AGNOLOTTI MISTI DI RICOTTA E ZUCCA

Pumpkin & buffalo ricotta duetto agnolotti with sage, amaretti and pickled squash. (V)

PUNTA DI PETTO DI WAGYU AFFUMICATA

House smoked thinly sliced Wagyu brisket, gorgonzola dressing, poached egg, pickled red onions and cucumber.

MILLEFOGLIE DI PATE D'ANATRA

Duck liver parfait, puff pastry layers, cognac prunes & plums.

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BIGNET AL TARTUFO BIANCO

Crispy fried beignet stuffed with a truffle cream sauce & topped with freshly grated white Alba truffle

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TAGLIATELLE ALL'ARAGOSTA

Hand cut tagliatelle pasta with lobster, in a lobster butter sauce with lemon and Madagascan pepper.

FILETTO DI WAGYU

Wood roasted fillet of Wagyu beef with compressed potato, Sicilian pesto and a rich beef jus.

POLLO RIPIENO AL TARTUFO NERO

Corn-fed chicken stuffed with black truffle, malted parsnip purée, crispy buckwheat and a chicken butter sauce.

BISTECCA VEGANA

Wood roasted "Redefine Meat" steak, porcini mushroom sauce, compressed potato (VG)

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FINANCIER CON CIOCCOLATO BIANCO E PERE

Caramelised white chocolate, almond financier, pear & crème fraîche (V)



TERMS

Menu price: £150pp**
(Paid upon booking in form of deposit)

Drinks and service charge additional to the table on the evening.

One table, all evening.

Entertainment included in the menu price.

No alternative menus available on the evening.

