

Christmas Set Menu 2025

17th November - 4th January

2 COURSES

26.95 per person

3 COURSES

29.95 per person



ALLERGEN INFORMATION

Scan the QR code below for all available allergen information



PRIMI

Calamari fritti

Fried crispy squid & garlic mayonnaise

Insalata invernale, ceci, melograno e noci **VG**

Red & yellow endive salad,
chickpeas, pomegranate,
cucumber & walnuts

Arancini di riso

Crispy rice balls filled
with beef ragu, peas &
mozzarella with a spicy
arrabbiata sauce

SECONDI

Tacchino farcito

Roast turkey and sage stuffing wrapped
in bacon, roast vegetables & gravy

Pizza Puttanesca

Tomato sauce, red onions,
anchovies, olives, capers,
basil & oregano

Ravioli ricotta e tartufo, funghi selvatici **V**

Summer truffle & ricotta ravioli,
wild mushrooms & butter sauce

DOLCE

Affogato **V**

Vanilla gelato & Lavazza espresso

Panettone classico con crema inglese al brandy

Italian classic panettone
with brandy custard

Tiramisu **V**

Traditional Italian soaked
espresso biscuits, mascarpone
cream & cocoa

ALLERGENS & INFORMATION

Not all ingredients are shown in descriptions. Please note that we do not operate in a nut-free environment, therefore some products may contain or have come in contact with nuts or nut products or other allergens.

All prices include VAT at standard rate. A 13.5% variable cover charge will be added to your bill.

V - VEGETARIAN VG - VEGAN