

ITALIAN FOUR COURSE MENU

ANTIPASTI

Burrata, caponata, green olive, radicchio & puntarelle salad
Fried globe artichoke, fennel, blood orange dressing, anchovies
Charred octopus, 'nduja, polenta, preserved lemon
Cured sardines, winter tomato bruschetta, pumpkin seed pesto, oregano
Sussex beef tartare, ricotta, focaccia, chicory, smoked olive oil

PRIMI

Orecchiette, braised pork cheek ragout, chives, parmesan
Squash & sage ravioli, pickled green chilli, rocket, pickled rhubarb
Cuttlefish tagliatelle, preserved lemon, anchovy, parsley
Mushroom pappardelle, stracciatella cheese, truffle & hazelnut pesto
Veal bolognese agnolotti, yellow tomato, bottarga

SECONDI

Creedy carver chicken, confit leg, cavolo nero, capers, wild mushrooms, roasted garlic
Rump & short rib of beef, porcini, artichokes, gorgonzola
Brill, Selsey crab, lemon, cime di rapa, tenderstem, prawn sauce
Seabass, lemon, chilli, spinach, squid, nero sauce
Mussel & clam risotto, truffle oil, celery, green peppercorns

DOLCI

Amalfi lemon tart, limoncello sorbet, mascarpone
Tonka bean pannacotta, poached pear, biscotti
Ricotta cannoli, dark chocolate, honey
Tiramisu, prickly pear sorbet, amaretti biscuit

Minimum diners x8 pax

Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made. Vegan and other dietary requirements available upon request.