



Halloween Menu

Available from 27th of October to the 2nd of November

3 course £35.00

Starter

Butternut squash soup and stracciatella with chilly flake

Mix roast squash Salad and goat cheese balsamic dressing

Beef Carpaccio with Winter truffle and shaved parmesan

Main

Pumpkin and amaretti Ravioli, black winter truffle
and shaved parmesan

Grilled Venison steak marinate in juniper berry, Persimmon and olive oil
emulsion served with creamy truffle Cauliflowers gratinated

Grey mullet fillet "al Cartoccio " style with Autumn essence

Dessert

Mix ice cream

Pumpking cheese cake

Torta caprese