

The  
*Italian*  
KITCHEN

## Christmas Specials

### STARTERS

**Porchetta arancini** £9 ½

Spiced pork, smoked mozzarella, thyme, rocket, apple purée

**Wild & button mushroom crostini** (v) £ 8 ½

Rich cream and truffle sauce, basil oil

### MAINS

**Oven baked Monkfish** £25 ½

Gnocchi, lobster & brown shrimp bisque, toasted Brussels sprouts

**Oven roasted pork belly** £26

Garlic & parmesan butter, charred hispi cabbage, vine cherry tomatoes, beef dripping jus, Italian style new potatoes

**Vegan pesto & truffle rigatoni** (ve) £24 ½

Wild mushrooms, hispy cabbage, sweet pepper drops, toasted pine nuts, black truffle peelings

### DESSERTS

**Winter spiced cheesecake** (v) £8 ½

Blackberry compote, toasted hazelnuts, sprinkle of cinnamon.

**Panettone mascarpone cake** (v) £8 ½

Raisins, candied fruit, apricot jam, mixed toasted nuts.

v - vegetarian    ve - vegan

The  
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*Festive Drink Menu*

**COCKTAILS £10**

**Raspberry Gin Fizz**

Raspberry gin, cranberry juice, prosecco, mint leaves, cranberries

**Snowball**

Advocaat liqueur, lime juice, lemonade, candied dry lime slice

**Spiced Rum Mojito**

Captain Morgan spiced rum, lime, mint leaves, ginger ale

**Winter Spritz**

Aperol, prosecco, ginger beer

**MOCKTAIL £5**

**Cranberry & Orange Spritz**

**HOT DRINKS**

**Spiced Gingerbread Latte £3 ½**

Italian bakery gingerbread biscuits

**Bailey's Mint Hot Chocolate £7 ½**

Whipped cream, marshmallows, mint cremes

**CHEESEBOARD & BISCUITS**

**Semi curado cheese, Brie, Red Leicester,  
Roquefort, spiced apple chutney  
and mango dip, crackers**

**One person £9 ½**

**Two persons £14 ½**

(includes Mozzarella Burrata as extra)

