



WESTERN ROAD MENU

Group dining menu – December 2019

3 courses - £32 per person

NIBBLES & SMALL PLATES FOR THE TABLE

Nocellara del Belice olives

Cin Cin focaccia, extra virgin olive oil

Burrata, Jerusalem artichoke, red wine poached pear & truffle

Osso bucco arancina, sun dried tomato emulsion

Baccala, farinata & cauliflower agrodolce

MAINS

Pappardelle, slow cooked venison shoulder, pancetta & chestnuts

Tagliarini or 'nduja mussels, curly kale & pine nuts

Agnoletti of parsnip, roscoff onion & hazelnuts, parsnip jus

Leg of Fosse Meadow chicken ala "saltimbocca", olive oil mash, wild mushrooms & sage

£5
supplement

Baked brill, risotto of butternut squash, kale pesto

£7
supplement

DESSERTS

Trio of Italian artisan cheeses, sourdough cracker, grapes and conserve

Affogato

Christmas pudding semi freddo, cinnamon bombolone

Panettone bread & butter pudding, caramelised marmalade ice cream

If you have any food allergens, please inform us.
All produce is fresh so menu is subject to change.
A 10% discretionary Service Charge will be added to total bill