

Meat menu

3/5 course dinner

Price for head based on personalised options
menu minimum 2 person

Sample menu

Homemade dry tomato olive focaccia
Butter and olive oil
Homemade Pickles

1st COURSE

Chorizo cannellini beans croquettes romesco sauce
Bruschetta tomato confit garlic preserved lemon
Chicken croquettes preserved lemon sauce

2nd COURSE

Classic steak tartare
Lamb fillet tartare pistacchio, dates, smoked aubergine cream
Mushroom crackers, crispy Guanciale
Homemade meatball, tomato sauce homemade focaccia
Hokkaido pumpkin salad cannellini beans dry tomato burrata

3rd COURSE

Homemade Classic Lasagna
Homemade tagliatelle 24h beef cheek ragù
Risotto salsiccia blue cheese
Stuffed pappardelle ricotta spinach

4th COURSE

Duck aubergine puree fermented carrot
Confit Duck potato foam thyme apricot
Beef fillet thyme fennel potato puree
Roasted chicken breast preserved lemon n'duja cannellini

5th COURSE

Roasted pineapple coconut mousse lime passion fruit
Panna cotta pistacchio crumble blood orange
White chocolate raspberry tart