



## MEAT MENU

5 COURSES £50

### APERITIVO

Salted smoked almond, marinated olives, foccacia

### ANTIPASTO

Ox tongue, peanuts, capers dressing,  
roasted tomatoes consommé, parmesan

### PRIMO

Duck ragu ravioli, parmesan, Amarone reduction

### SECONDO

Guinea fowl roulade, foie gras, hazelnut mousse,  
grilled Trevigiana radicchio, Barolo sauce

### DOLCE

Tiramisu

### COFFEE

Limoncello  
Coffee

All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion.  
Please inform your server of any special dietary requirements that we should be made aware of when  
preparing your menu request.