

Festive Specials

MAIN MENU ALSO AVAILABLE

TO START

Patè Festivo 12.5 GF

A Tuscan festive appetiser
Chicken liver & porcini pate topped
with a red wine, rosemary &
cranberry winter jelly, served with garlic
rubbed toasted artisan bread

Capasante Natalizie 16.5 GF

Fresh pan seared king scallops served
in their shell with a truffle & roasted
chestnut puree, wild mushrooms, crispy
pancetta & buttery breadcrumbs



GF gluten free option available

FOR MAINS

Aragosta Santo Stefano 40

King of the crustaceans, delicate lobster tails oven baked with butter, garlic & parsley, served with handmade black squid ink tagliolini in a Tuscan vernaccia white wine, shallot, parsley & butter sauce, with succulent baby prawns

Filetto della Befana 38 ^{GF}

28-day aged prime 8oz fillet of National Park's beef in a rich chianti riserva red wine sauce, with duchess potatoes & topped with a parmesan & porcini crisp

Buon Natale



A discretionary 10% service charge will be added to your bill, 100% of this goes to our team.

All our dishes are freshly prepared & we are happy to cater them to any special requirements where possible. Please always inform your server of any allergies before placing your order, detailed allergen information is available upon request.

^{GF} gluten free option available