PATATINO

SET MENU

£40 PER PERSON / 3-COURSES

– BEFORE WE BEGIN –

UN BOCCONCINO

A LITTLE MOUTHFUL

– STARTER –

BEEF FILLET CARPACCIO (GF)

CELERIAC PUREE, SHAVED PARMESAN, FENNEL SALAD, TRUFFLE

BEETROOT CARPACCIO (VG, GF)

GOAT'S CHEESE, WILD ROCKET, TOASTED WALNUTS

– MAIN–

ZITI ALLA GENOVESE RAGU (GF AVAILABLE)

SLOW-BRAISED BEEF RAGU, ZITI PASTA, ONION & BEEF JUS, TRUFFLE

HAGGIS & RICOTTA CALZONE

HAGGIS, RICOTTA, CARAMELISED ONIONS, TOASTED WALNUTS, HOT HONEY

WILD MUSHROOM PAPPARDELLE (V, GF AVAILABLE)

WILD MUSHROOM RAGU, MARJORAM

– DESSERT –

PANETTONE PUDDING

PANETTONE PUDDING, CLOTTED CREAM ICE CREAM

LEMON SORBET (VG, GF)

CANDIED LEMON ZEST SORBET

SHOULD YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS PLEASE SPEAK TO YOUR SERVER AND WE WILL GUIDE YOU THROUGH THE MENU.
WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS.