

### SNACKS TO START

Nocellara Olives (v)	3.75
Lasagne Fritte – Porcini – Corra Linn   2 pieces (v)	4
Smoked Cod Doughnuts – Kimchi   2 pieces	4.75
Celentano's Sourdough - Le Ferre Olive Oil (v)	5
Chicken Liver Mousse – Mushroom Ketchup – Toasted Sourdough Crumb	8.5
Mangalista Pork Coppa	9
Mangalitsa Pork & Fennel Salumi	8
Dexter Beef Bresaola	9
Preserved Fennel – Salsa Verde (v)	6.5

**37pp**

### SUNDAY SET MENU

#### ANTIPASTI | *Select one*

Stracciatella – Charred Brassica – Preserved Lemon – Toasted Pumpkin Seeds (v)

*or*

Smoked Cod Cheeks – Charred Leeks – Cod Roe – Toasted Sourdough Crumb

#### SECONDI | *Select one*

Tagliatelle – BBQ Onion – Hen of the Woods Mushrooms – Corra Linn (v)

*or*

BBQ Dexter Beef – Beef Ragu – Smoked Beetroot – Horseradish

*or*

Kames Trout Fillet – Wilted Greens - Seaweed Butter

#### SIDES | *One between two*

Baby Gem – Rocket – Carrot – Cucumber – Pickled Wild Garlic

*or*

Potato Strati – Beef Fat | *vegetarian option available (please ask team for details)*

#### DESSERT | *Select one*

Celentano's Affogato | *Malted Barley Gelato – Chocolate Mousse – Cold Brew Coffee*

Almond Frangipane – Lemon Custard – Poached Rhubarb – Milk Gelato

Rhubarb Sorbet – Candied Buckwheat

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