

# EPIC FEAST MENU

£39.95 FOR THREE COURSES  
WITH A GLASS OF PROSECCO

*Enjoy an extra glass of Prosecco for £5*

## STARTERS

### BEEF CARPACCIO

Finely sliced Dedham Vale beef fillet, Venetian mustard dressing, rocket & Parmesan – inspired by Harry's Bar

### PORCINI ARANCINI

Fried balls of mushroom risotto with fontal & truffle fonduta

### ITALIAN GRAVADLAX

Salmon cured in beetroot & grappa with shaved fennel, herbs & horseradish cream

### CREAMY BURRATA

The king of the mozzarella world with Sicilian-style squash & pine nut caponata, music bread & extra virgin olive oil

### SILKY TUSCAN PÂTÉ BRUSCHETTA

Free-range chicken liver & Vin Santo pâté, balsamic onions, sage & Parmesan

## MAINS

### LOBSTER RAVIOLI

Squid-ink pasta stuffed with lobster, langoustines & prawns in a creamy tomato & shellfish broth

### TOMAHAWK PORK CHOP

Chargrilled outdoor-reared Dingley Dell pork with citrus-braised fennel & crackling

### FESTIVE ROAST CHICKEN

Half a chargrilled free-range chicken with roasted celeriac purée, gravy, orange gremolata & crispy smoked pancetta

### DRY-AGED SIRLOIN STEAK

Chargrilled prime British beef served with whipped truffle & nutmeg butter, portobello mushrooms & Chianti red wine sauce (£5 supplement)

### PORCINI & TRUFFLE FETTUCCINE

Homemade pasta with creamy porcini mushroom sauce, wild mushrooms & shaved black truffle

*All served with rosemary roast potatoes, parsnips, carrots & buttery Brussels sprouts*

## DESSERTS

### RICH CHOCOLATE BROWNIE

Chocolate sauce, white chocolate ice cream & caramelised popcorn

### EPIC TIRAMISÙ

A chocolate dome stuffed with mascarpone, coffee-soaked sponge & a hot chocolate & espresso sauce

### ZUCCOTTO DI PANETTONE

Panettone stuffed with vanilla ice cream, candied fruit, nuts & maraschino cherries

### GENNARO'S STICKY TOFFEE PUDDING

Steamed sticky pudding with cinnamon ice cream & Vin Santo toffee sauce

### BAKED PROVOLONE CHEESE

Studded with herbs & served with truffle honey & carta di musica (£3 supplement)

Available in restaurants from 19 November–30 December 2018. Dishes are subject to change. T&Cs apply