



NORMA



CLASSICO FEASTING MENU

£85 p.p

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

SMALL PLATES

CRISPY BABY SQUID, PAPRIKA AND CHILLI DIPPING

GUANCIALE AND PECORINO PANELLE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

LARGE PLATES

BAKED CANNELLONI, MOORISH RICOTTA FILLING (V)

LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS

MONKFISH, MEDITERRANEAN DATTERINI SAUCE, KALAMATA, CAPERS

SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

DESSERTS

TIRAMISU

CANNOLINO

ALMOND GRANITA

We are happy to provide information on food allergies and intolerances on request and cater for it, please ask a member of the staff. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian, (vg) vegan. All prices are inclusive of VAT.



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SUPERIORE FEASTING MENU

£115 p.p

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

SMALL PLATES

OYSTERS

BEEF TARTARE, SALSA VERDE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

LARGE PLATES

LILLIES, CACIO E PEPE, WILD MUSHROOMS (V)

LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS

GLAZED BLACK COD, MARSALA, CHESTNUT, SWEET POTATO AND ORANGE PUREE

SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

DESSERTS

TIRAMISU

CANNOLINO

ALMOND GRANITA

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CHRISTMAS FEASTING MENU £130

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

GLASS OF PROSECCO ON ARRIVAL

SNACKS

OYSTER, PICKLED SHALLOTS
CHICKPEA PANELLE, CRAB, LIME AIOLI
FOCACCIA, ALMOND BUTTER (V)

SMALL PLATES

SCALLOPS, AGRODOLCE TRUFFLE SALSA, QUMQUAT, TOBIKO
BEEF CARPACCIO, BABA GANOUSH SALSA
BURRATA, SEASONAL GRILLED FRUIT, SWEET PISTACHIO PESTO (V)

LARGE PLATES

CRISPY DUCK, CHERRY AND BERRY SAUCE, PURPLE POTATO PUREE
BAKED LOBSTER, CREMA DI FORMAGGIO
LILLIE'S, WILD MUSHROOMS E TRUFFLE (V)

SIDES

CAULIFLOWER FONDANT (V)
GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (VG)

DESSERTS

PANETTONE, VANILLA ICE CREAM
PISTACHIO TIRAMISU
LIMONCELLO

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