

NORMA

GROUP DINING MENUS

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GROUP DINING MENU OPTION 1 £55 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

PRIMI

DA PERDERE LA TESTA: PIG'S HEAD FRITTER, AGRODOLCE PEPPER, PICKLED CUCUMBER, MUSTARD CRESS
POLLOCK CRUDO, SALTED DELICA PUMPKIN, CARDAMOM, HAZELNUTS, PUMPKIN OIL
WILD MUSHROOM ARANCINO, AUTUMN BLACK TRUFFLE, BURRATA, PORCINI AIOLI (v)

SECONDI

PASTA ALLA NORMA (v)
MAFALDE, SLOW-COOKED MUTTON RAGÙ, PUMPKIN AGRODOLCE, MINT
LINGUINE, CORNISH CRAB, CHILLI, LEMON BUTTER

DOLCI

'NORMA' PUMPKIN-SPICED TIRAMISU
KAKI AND VANILLA PANNA COTTA, CHOCOLATE CRUMB, MINT
SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI,
HONEYCOMB

We are happy to provide information on food allergies and intolerances on request. 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 option available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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NORMA

GROUP DINING MENU OPTION 2 £60 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

PRIMI

BURRATA, SICILIAN POMEGRANATE, RADICCHIO, PUNTARELLE, WALNUT PESTO
WILD MUSHROOM ARANCINO, AUTUMN BLACK TRUFFLE, BURRATA, PORCINI AIOLI (v)
MAFALDE, SLOW-COOKED MUTTON RAGÙ, PUMPKIN AGRODOLCE, MINT

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)
BRAISED LAMB SHANK, CANNELLINI BEANS, OLIVES, ROSEMARY, GREMOLATA
STUFFED SEA BASS, SUN-DRIED TOMATOES, DATTERINI, CAPERS, LEMON, PANGRATTATO, HERB GREMOLATA

CONTORNI

FRIED POTATOES (v*) 8
BLACK IBERIKO TOMATO SALAD, SEA SALT, BLACK PEPPER (v*) 8
PURPLE SPROUTING BROCCOLI, FLAKED ALMONDS, HONEY, CHILLI, LEMON (v*) 8

DOLCI

'NORMA' PUMPKIN-SPICED TIRAMISU
HOMEMADE CANNOLI BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO
SEASONAL GRANITA

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NORMA

GROUP DINING MENU OPTION 3 £80 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

WILD MUSHROOM ARANCINO, AUTUMN BLACK TRUFFLE, BURRATA, PORCINI AIOLI (v)
BURRATA, SICILIAN POMEGRANATE, RADICCHIO, PUNTARELLE, WALNUT PESTO
GRILLED OCTOPUS, BLACK GARLIC AIOLI, CHILLI, CORIANDER, BLACK SESAME DRESSING

PRIMO

PASTA ALLA NORMA (v)

SECONDI

BAKED ONION SQUASH, TOASTED FARRO, SUN-DRIED PEPPERS, TALEGGIO, PINE NUTS,
RAISINS, CUMIN (v*)
BEEF FILLET TAIL, ANISEED, CHESTNUT CRUMB, HONEY-ROASTED BEETS, RAINBOW CHARD,
RED TURNIPS, NERO D'AVOLA
PAN-SEARED STONE BASS, CARMELISED LEEKS, SEA BEET, GIROLLES

CONTORNI

FRIED POTATOES (v*) 8
BLACK IBERIKO TOMATO SALAD, SEA SALT, BLACK PEPPER (v*) 8
PURPLE SPROUTING BROCCOLI, FLAKED ALMONDS, HONEY, CHILLI, LEMON (v*) 8

DOLCI

'NORMA' PUMPKIN-SPICED TIRAMISU
KAKI AND VANILLA PANNA COTTA, CHOCOLATE CRUMB, MINT
SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI, HONEYCOMB

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