

# NORMA

GROUP DINING MENUS

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## GROUP DINING MENU OPTION 1 £75 PP

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

### SMALL PLATES

BURRATA, ROASTED DATTERINI, WILD ROCKET PESTO, PISTACHIO (v)

SPAGHETTINI FRITTERS, GRANA PADANO SAUCE

STONE BASS CRUDO, SALTED GRAPES, RADISH, APRICOTS, CORIANDER, SUMAC

### PASTA

PASTA ALLA NORMA (v)

### LARGE PLATES

'NORMA' AUBERGINE PARMIGIANA (v)

OLD SPOT PORK CHOP, ROMANO PEPPER, ALMOND, PEACH SALSA CRUDA, CORIANDER CRESS

WHOLE GRILLED MONKFISH, CAPER, PARSLEY, CHILLI, LEMON BUTTER

### SIDES

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v) - 11

SUMMER TOMATO SALAD, YELLOW PEACHES, FIG LEAF DRESSING, BASIL (vg) - 9

### DESSERTS

STRAWBERRY TIRAMISU, MACERTATED STRAWBERRIES, BITTER DARK CHOCOLATE

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

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 (vg) vegan option. 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 £95 PP

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

### SMALL PLATES

BURRATA, ROASTED DATTERINI, WILD ROCKET PESTO, PISTACHIO (v)

ARANCINA, SUN-DRIED PEPPERS, BURRATA, GRANA PADANO (v)

STONE BASS CRUDO, SALTED GRAPES, RADISH, APRICOTS, CORIANDER, SUMAC

### PASTA

STROZZAPRETTI, SWORDFISH, BLACK OLIVES, CAPERS, CHILLI, MINT

### LARGE PLATES

RED MULLET, FARRO, SALSA VERDE, PRAWN AIOLI, SAN MARZANO TOMATOES

GRILLED RIB EYE, TROPEA ONION, BOTTARGA, RADISH

STUFFED ROUND COURGETTE, BULGUR, SMOKED STRACCIATELLA, SAN MARZANO TOMATO (v)

### SIDES

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v) - 11

SUMMER TOMATO SALAD, YELLOW PEACHES, FIG LEAF DRESSING, BASIL (vg) - 9

### DESSERTS

STRAWBERRY TIRAMISU, MACERTATED STRAWBERRIES, BITTER DARK CHOCOLATE

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