

NORMA

FESTIVE FEASTING MENU £95 PP

Our feasting menu has been designed to be shared.
Enjoy a selection of starters, main courses for the group, and family-style sharing desserts.
For wine pairing suggestions, please ask one of our team members.

SNACKS

NOCELLARA OLIVES (vg)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

SMALL PLATES

WILD BOAR ARANCINA
MINT & PECORINO CROCCHES, SAFFRON MAYO (v)
WINTER CAPONATA (vg)
CHICKPEA PANELLE, SALSA VERDE (vg)
PAN-FRIED RED PRAWNS, LEMON CHILLI, GARLIC

LARGE PLATES

MERLUZZO CON LENTICCHIE
OX CHEEK STEW, MARSALA, SPROUTING BROCCOLO
'NORMA' AUBERGINE PARMIGIANA (v)

SIDES

TRUFFLE FRIED POTATOES, GRANA PADANO
CAVOLO NERO, CHILLI, LEMON (vg)

DESSERTS

'NORMA' TIRAMISU
ARTISAN PANETTONE, PISTACCHIO SAUCE
TORRONE SICILIANO

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, (vg) vegan. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.