RAGÙ

Festive feast menu - £50

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil [v]
Roman artichoke fritti, aioli [v]
-
Cipolotti onion, caprino fresco from Piedmont, brown butter, grape must [v]
Grey mullet crudo, cara cara orange, leccino olive, wild oregano
-
Cavatelli, wild mushroom, truffled pecorino [v]
-
Ashton Court venison cooked over fire, bone marrow brown butter, gorgonzola dolce, aged balsamic vinegar of Modena

Crispy potatoes, rosemary & confit garlic [v]
-
Robiola Rochetta, fig mostarda, black grapes, focaccia crostini [v]
-
Tiramisu, orange, nutmeg, cocoa [v]

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