

puddini

À LA CARTE AUTUMN & WINTER

A la carte - 3 courses with tea, coffee
& chocolates: £64.50

Amalfi olives & garlic & rosemary focaccia

Starters

JARS

Chicken parfait, crispy skin, micro coriander & rhubarb chutney

Smoked hummus, spiced aubergine (vg)

All jars served with warm focaccia

Beetroot cured salmon with shaved apple & fennel salad, roasted beets, horseradish
crème fraiche & nasturtium (gf)

Wild mushroom & truffle arancini, rocket pesto & Parmesan (v)

Pan seared scallops, 'nduja & cauliflower puree (gf)

Roast chicken & tarragon risotto, pinot grigio & crème fraiche

King prawn ravioli, dill, lemon & white wine

Chargrilled set polenta, gorgonzola & cavolo nero with fried basil & pecorino (v)

Homemade burrata, black fig, wild rocket & winter chiroories, mint, basil oil (v/gf)

Agnolotti pasta stuffed with ricotta, Parmesan, burnt onion puree, herb pangrattato (v)

Antipasti Sharing Boards

Napoli & felino salami, prosciutto, 'verdura' chargrilled, marinated vegetables,
Amalfi olives, stuffed baby peppers, buffalo mozzarella with chilli oil, garlic &
rosemary focaccia with new season extra virgin olive oil & aged balsamic

Mains

Roast monkfish, Jerusalem artichoke puree, roast salsify, wild mushrooms & salsa verde (gf)

Pan fried cod, cubetti thyme & garlic roast potatoes, pancetta, leeks, caper dressing & dill oil (gf)

Slow roast pork belly, parsnip, kale & apple 'agro dolce' (gf)

Pan fried quail breast, confit leg, wild mushrooms, marsala & cavolo nero (gf)

Thyme roast chicken, Pinot Grigio, celeriac, leeks & pearl barley

Pan fried salmon, braised castelluccio lentils, spinach, garlic & caper dressing

Wild mushroom & squash wellington, chargrilled purple sprouting broccoli, truffle & Parmesan potato puree & red wine sauce (v - vg & gf available)

Salt-baked celeriac steak, smoked garlic butter, truffled potato, shallot & wild mushrooms (v/gf- vg available)

Dessert

Caramelised lemon tart, crème fraiche, raspberry compote

Dark chocolate & sea salt tart, honeycomb, creme fraiche sorbet

Dark chocolate nemesis, blood orange, mascarpone cream, espresso soil (gf)

Pear & almond tart, burnt caramel gelato

Blackberry & apple, panna cotta, shortbread crumble (vg & gf available)

Sticky toffee pudding, salted caramel sauce, praline & clotted cream

Selection of British & Italian cheese, fig chutney, Millers crackers, celery (gf available)