

OSTERIA

**BE
ITALIAN**

Menu

MENU

APERITIVI

Celeriac, apple, almond soup (VE)

Burrata Pugliese, delicata pumpkin, Tardivo, balsamic (V)

Pan-seared scallops, sweetcorn, crispy pancetta £6.50 supplement

Baked figs, robiola cheese, lardo, frisee lettuce (VEO)

PASTA

Beetroot, gorgonzola, radicchio risotto (VEO) sml/lrg

Pumpkin tortelloni, roasted chestnuts, pumpkin seeds, sage butter (VE) sml/lrg

Seafood tagliolini, baby plum tomatoes, garlic butter £9.00 supplement lrg

Pappardelle pasta, braised venison, pecorino cheese, toasted hazelnuts sml/lrg

SECONDI

Pan fried Stone bass, potato rosti, courgettes, mussels, fennel cream

Seared corn-fed chicken breast, roasted salsify, fig & chestnut chutney

Porchetta, cauliflower puree, red currants, flaked almonds

Slow cooked beef cheeks, sweet potato, chicory, blackberries £9.00 supplement

CONTORNI

Rocket & Parmesan salad £5.00 (VE)

Caramelised balsamic glazed Brussel sprouts £5.75 (VE)

Rosemary roasted potatoes £5.50 (VE)

Polenta chips, chilli mayonnaise £5.50 (VE)

DOLCI

Osteria's Tiramisu (V)

Persimmon, meringue, Amalfi lemon sorbet (VEO)

Clementine, bergamot, frangipane tart (V)

Selection of homemade ice-cream and sorbets (VEO)

Italian cheese selection, pane carasau £4.50 supplement

1 COURSE 19.00 | 2 COURSES 25.00 | 3 COURSES 29.50

V = Vegetarian | VE = Vegan | VEO = Vegan option

sml/lrg = available as a starter or main course portion

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.