DNGH MENU

STARTERS

INSALATA DI ROMANESCO COTTA (V)

Roasted Romanesco salad with almond and green grape dressing.

FRISELLA CON TROTA AFFUMICATA

Frisella bread with smoked trout, brown shrimp, whipped cream cheese and wild fennel with a wholegrain mustard dressing.

MALLOREDDUS ALLA CAMPIDANESE

Malloreddus of housemade and smoked spiced pork sausage, roasted vine tomato, saffron and white wine sauce, finished with Pecorino Sardo.

ACQUACOTTA MAREMMANA (V)

Rich vegetable broth topped with a soft poached egg, served with a seeded roll and raw butter.

TOMINO GRIGLIATO ALLE ERBE (V)

Grilled Tomino goat's milk cheese with herb roasted Pink Fir potatoes and deep fried peppered chervil root and vinegar.

MAINS

MERLUZZO NORDICO ARROSTO

Garlic butter roasted Skrei cod fillet with purple sprouting broccoli and Taggiasca olives.

SUPREMA DI POLLO

Pan roasted corn-fed chicken supreme, served on shelled broad beans, peas and asparagus finished with a morel mushroom butter sauce.

PIZZA AI TRE FORMAGGI (V)

Pizza of crispy roasted Yukon Gold potatoes, onions, buffalo milk ricotta, Castelfico di Buffala cheese and 36 month aged Pecorino.

COSTOLETTE D'AGNELLO FRITTE

Lamb cutlets fried in egg and Parmesan cheese with wild mustard greens, pistachio pesto and celeriac.

BISTECCA DI MAIALE CON L'OSSO

Bar grilled Gloucestershire Old Spot pork t-bone with a blood orange mostarda and dressed Castelfranco lettuce.

(V) — DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.
*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.
PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.