Hai Cenato?

By Jason Atherton and Paul Hood



Risotto of confit ham hock, chesnuts and crisp sprouts

Antipasti of aubergine caponata, sourdough, burrata, grilled winter leaves

Pizza of slow cooked Devon duck leg, spiced red onion, mozzarella, winter savoury, rocket

Confit Cumbrian pork belly, sage and lemon, soft polenta, mascarpone

Cone of gelato or sorbet: vanilla, salted caramel, cappuccino, strawberry, mandarin, raspberry

Grilled panettone, confit lemon and vanilla ice cream

Two courses 16.- / Three courses 19.5

Two courses 19.75 / Three courses 23.25 (with wine paring)

"Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts & regrettably we cannot guarantee that any of our dishes are completely free of traces. All prices include VAT, a discretionary 12,5% service charge will be added to your bill.