

# Hai Cenato ?

By Jason Atherton and Paul Hood

## SET LUNCH/PRE-THEATRE

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Risotto of confit ham hock, chesnuts and crisp sprouts

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

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

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

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

Grilled panettone, confit lemon and mandarin ice cream

Two courses 16.— / Three courses 19.5

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

\* 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.