



SET MENU

3 Courses 54

Starters

La Latteria burrata, winter leaves, truffle honey
Pâté de Campagne, cornichons, garlic bread
Salt baked beetroots, whipped seirass, walnut
French Onion soup, day-old croutons, reblouchon

Mains

Roast North Sea cod, braised lentils, pancetta
Turkey breast, honey roasted root vegetables, roast potatoes
La Latteria ravioli with truffle, wild mushrooms
280gr Sirloin – 35 Day dry aged, frites, salad & bearnaise
(£15 supplement)

Dessert

Crème caramel, rum soaked prunes
Pear tarte fine, poire William's ice-cream
Dorstone Cheese, crackers

SIDES FOR THE TABLE 7

Koffiman fries Crushed Potatoes Seasonal Vegetables Side Salad Pomme purée