

# SYCAMORE

VINO • CUCINA

## Christmas Menu

*Glass of Prosecco on arrival*

### Starter

Whipped salmon tacos, *dill fraiche & roe pearls* (v-opt) 9.75

Pea & wild mushroom arancini 8.5

Sweetcorn soup, *lovage pesto, focaccia al mais* (v) 8.5

Burrata, *heritage tomatoes, torn basil, olive ficelle* (v) 16.5

Smoked Chalk Stream trout, *pickled cucumber, panna acida, granary* 14.5

Garlic bread, *mozzarella* (v) 7



### Main

Pit roasted whole sea bass, *sea lettuces, Umbrian lentil salsa verde* 34 for 2

Thyme roasted venison, *black cabbage, girolles, lardons, red wine & chestnut sauce* 36.5

Truffled pork & veal meatball, *whipped polenta, green sauce* 18.75

Devon Red chicken 2 ways, *Italian greens, wild mushrooms, Madeira* 26.75

Wild mushroom risotto, *soft herbs & vegan parmesan* (vg) 18



### Pasta

Pappardelle with beef shin bolognese *sml - 16 / lrg - 22.75*

Spaghetti al pesto *sml - 14 / lrg - 19.75*



### Sourdough Pizza

Margherita – *tomato, basil, mozzarella* 11

Zucca Nduja – *honey roasted winter squash, nduja sausage, fior di latte, sage* 15



### Side

Little Italy fries with rosemary salt 5.75

Green leaf salad (vg) 6.5

Seasonal steamed vegetables (vg) 8



### Dessert

Chocolate fondant with cherries 12.75

Marsala poached pear and almond tart 9.75

Crème brulee with clementines 9.5

### Tea, Coffee & Mince Pies

A minimum of 4 guests per booking. Guests need to order a minimum of two courses per person. 48 hours notice of order must be given.

A 12.5% service charge will be added to your bill. Please advise your waiter if you have any allergens or dietary requirements.