

# SEASONAL SPECIAL SET MENU

2 COURSES £28 / 3 COURSES £33

ADD A GLASS OF HOUSE WINE FOR £7

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## ANTIPASTI

{STARTERS}

*Signature Sycamore soup (ve)*

*Milano salame, fig chutney, sourdough*

*Buttery pea and spinach arancini (v)*

## SECONDI

{MAIN DISHES}

*Risotto with porcini mushrooms and black truffle (v & gf)*

*Maccheroni and beef meatballs with tangy tomato sauce*

*Chicken Milanese, breaded tender chicken breast, rocket and parmesan*

## DOLCE

{DESSERT}

*Pumpkin panna cotta with sweet spicy pumpkin puree (v)*

*Affogato, vanilla ice cream (v)*

*Chocolate and orange almond cake (ve & gf)*

*All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Please advise your waiter if you have any allergies or dietary requirements. Halal certified meat. Vegetarian (v). Gluten Free (gf). Vegan (ve).*

# SYCAMORE

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VINO • CUCINA