

'TIS THE SEASON



ITALIAN DINING - 2 COURSES

with complimentary dessert



STARTERS

Prosciutto Bruschetta

Ricotta, Prosciutto di Parma 280kcal

Classic Bruschetta VE

Datterini tomato, basil,
oregano 373kcal

Burrata Zucca e Fichi +£3 v

Roasted pumpkin,
caramelised figs 655kcal

Stracciatella & pumpkin VE

Vegan stracciatella, salsa verde 380kcal

Suppli

Mozzarella, Parmigiano Reggiano,
Arborio rice 635kcal

MAINS

Linguine Porcini VE

Cèpes, garlic, white wine, taralli powder 896kcal

Gnocchi Gorgonzola e Noci v

Blue cheese, toasted walnuts 810kcal

Ragù Bolognese

Tagliatelle, classic meat sauce,
parsley, Pecorino Romano 955kcal



Margherita Pizza v

Tomato sauce, mozzarella, basil 905kcal

Speck & Gorgonzola Pizza

Speck ham, Gorgonzola, walnuts 999kcal

Ve'Duja e Sun-Dried Tomato Pizza VE

Vegan mozzarella, sun-dried tomato, black olives, Ve'Duja sausage 893kcal



Winter Panzanella VE

Pumpkin, radicchio, broccoli, red onion, croutons, black olives 360kcal

Add seared chicken breast or sea bream +£8.5 580kcal / 220kcal

SIDES

Truffle & Parmesan Chips v 9.75 860kcal | Chips 5.75 VE 508kcal | Roasted pumpkin, pumpkin seeds and maple dressing 6.5 VE 185kcal | Rocket & Parmesan salad 6.5 225kcal | Garden Salad 5.75 VE 112kcal | Caponata 6.5 VE 148kcal | Tenderstem Broccoli 6.5 VE 55kcal

DESSERTS

Panettone Classico v

Vanilla gelato 999kcal

Tiramisu v

Espresso, savoiardi biscuits,
mascarpone, cocoa powder +£4 675kcal

RHUBARB HOSPITALITY COLLECTION

V = Vegetarian VE = Vegan. For allergy or intolerance information, please speak to your server before you order. 13.5% discretionary service charge will be added and given directly to the staff. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices include VAT.





LARCH