



La Goccia Sample Sharing Set Menu

Oct – Dec 2019

£55 per person

antipasti and fritti

A selection of seasonal cicchetti

padella

£15 surcharge

Wild mushroom risotto, winter truffle and parmesan

wood fired, grill and garden

Your party is invited to choose one of the below for their individual main

Haye Farm chicken, gronzola polenta, chestnut pangrattato
Braised Haye Farm lamb, cavolo nero, rosemary and garlic
Wood fired hake, almond sauce, pickled onion, paprika and parsley

contorno to share

*Please choose 2 of the below for your entire table to share
Additional sides £5 pp surcharge*

Tuscan creamed borlotti beans
Roasted Haye Farm squash, crispy sage
Roasted brussel sprouts, prosciutto and chestnut pangrattato
Potatos al forno, rosemary and garlic
Haye Farm leaves, Zisola olive oil

dolci

Clementine meringue tart with marscapone ice cream
Chocolate and chestnut pavlova

Please note, this is a sample menu only. We are a seasonal restaurant using produce direct from our family farm. Menus are subject to change dependant on the freshest ingredients from Haye Farm.