





SET MENU #2 - £49.90PP

STARTERS

CARPACCIO DI MANZO

Thinly sliced 28 days dry age beef fillet, wild rocket, aged pecorino, caper mayo & crispy parsnips (gf)

GAMBERONI

Black charcoal fregola, grilled whole Argentinian prawns, smoked burrata cream, artichokes & picked baby onion (gf*)

ZUPPA DI ZUCCA

Roasted pumkin soup, black winter truffle, homemade croutons & crispy cavolo nero (vg)

MAINS

AGNELLO

Slow cooked lamb shank, smoked mash potato, baby seasonal vegetables, fresh chives and lamb jus (gf)

BRANZINO AL FORNO

Oven baked wild seabass, celeriac velouté, fried pumpkin, guanciale (smoked pork cheek) and marmalade (gf)

RISOTTO ACQUERELLO

3y agrd risotto, roasted cauliflower, sundried tomato, confit king oyster mushrooms and liquorice dust (gf)(vg)

DESSERTS

TART AL CARAMELLO

Salted caramel tart, served with mascarpone ice cream and smoked sea salt

FORMAGGI

Selection of 3 italian cheeses, figs, honey and crostini (qf)

TIRAMISU AL PISTACCHIO

Grandma's traditional tiramisu with a GRAZIE twist (n)

CHEESECAKE

Raspberry and white chocolate cheesecake, winter berries coulis (gf)(vg)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the absence of allergens in our dishes.



Please note that a discretionary 10% service charge is added to the bill.















Christmas at GRAZIE



