

ULIVETO

SHARING

ARTISAN SOURDOUGH SELECTION £7.50 (v)

A selection of freshly baked artisan sourdough breads served warm, accompanied by two butters:
whipped Marmite and whipped herb

BAKED CAMEMBERT £19.00 (v)

With warm sourdough bread, truffle honey, candied walnuts

HUMMUS £12.00 (v)

Silky hummus served with pitta bread

STARTERS

POTATO PAVÉ £13.00

Layers of slow-cooked potato pressed and crisped to golden perfection, served with sweet and smoky bacon jam, chive sour cream, smoked potato espuma, vibrant chive oil

CURED SALMON £15.00

House-cured salmon with nori powder, chive emulsion, lemon gel, crispy tapioca, compressed pickled cucumber, horseradish crème fraîche

HERITAGE BEETROOT & APPLE CARPACCIO £12.00 (v)

Thinly sliced heritage beetroot and apple, paired with goat's cheese mousse, candied walnuts, beetroot tuile, aged balsamic reduction

SEARED KING SCALLOP £14.50

Perfectly seared king scallop served with silky cauliflower purée, Champagne foam, crispy chorizo

MAINS

MARKET FISH OF THE DAY £ market price

Chef's daily selection of sustainably sourced fish, accompanied by seasonal garnishes, finished with a rich lobster bisque

ROAST LAMB RUMP £27.50

Roasted lamb rump served with charred hispi cabbage, burnt aubergine purée, rosemary-infused jus

CHICKEN SUPREME £24.00

Free-range chicken supreme filled with truffle farce, accompanied by smoked sweetcorn purée, asparagus, finished with classic sauce Albufera

BEEF FILLET £35.50

Prime beef fillet cooked to preference, served with shallot purée, slow cooked beef brisket potato foam, potato puff, rich red wine jus

ROASTED CAULIFLOWER STEAK £19.00 (v)

Brown butter and raisin purée, toasted seeds, curry oil, cauliflower couscous, romesco sauce

PAN FRIED HAKE £25.00

Served in a fragrant miso cream sauce with new potatoes, wilted spinach, braised baby fennel, roasted cherry tomato

BUTTERNUT SQUASH GNOCCHI £18.50 (v)

Homemade potato gnocchi, amaretto butternut squash purée, toasted pine nuts, sage, parmesan, herb oil

SIDES £6.50 each (v)

New potato • tendersteam broccoli • chips • truffle fries with parmesan

DESSERTS

DECONSTRUCTED STRAWBERRY CHEESECAKE £11.00

Cream cheese mousse, buttery biscuit crumb, compressed strawberries, strawberry and mint juice

CHOCOLATE BOMB £13.00

Chocolate mousse with vanilla ice cream, seasonal berries, chocolate brownie and toffee sauce

CHOICE OF ARTISAN CHEESES £16.00

A curated selection of artisan cheeses served with seasonal accompaniments

CRÈME BRÛLÉE £12.00

Madagascar vanilla custard topped with a perfectly caramelised sugar crust, shortbread biscuit

Please advise a member of staff before ordering if you have any food allergies or special dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.