

IL CORTILE

DECEMBER SPECIALS

PRIMI

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| PATE DI FEGATINI DI POLLO | 8 |
| <i>Homemade chicken livers parfait, balsamic red onion marmalade, baby cornichons & toasted bread</i> | |
| GAMBERI & AVOCADO | 9 |
| <i>North Atlantic prawns, tangy cocktail sauce, ripe avocado, shredded lettuce, Pane Carasau croutes</i> | |
| BURRATA (GF) | 9 |
| <i>Creamy Apulian fresh cheese, dry-cured Prosciutto di Coppa ham, crunchy red chicory, truffle honey</i> | |

SECONDI

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| SALMONE (GF) | 20 |
| <i>Pan roasted salmon fillet, Lancashire new potatoes, peas & silver skin onions, parsley & white wine butter</i> | |
| BRASATO DI MANZO (GF) | 19 |
| <i>Slow braised beef steak, creamy mash, charred tender stem broccoli, Barolo wine sauce</i> | |
| TORTELLONI (V) | 8 16 |
| <i>Mushroom filled pasta, Porcini mushroom cream, aged Parmesan & white truffle oil</i> | |

DOLCI

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| CRISTMAS PUDDING | 6 |
| <i>French brandy cream & vanilla ice cream</i> | |
| PRUGNE & GELATO (GF)(VEA) | 6 |
| <i>Warm mulled plums & vanilla ice cream</i> | |
| FORMAGGI | 8 |
| <i>Our own selection of 3 locally sourced cheeses, Red onion & balsamic marmalade, biscuits, grapes</i> | |