

BANCONE

Feasting menu

Nocellara olives from south west Sicily *vg*

Honeyed garlic focaccia *v*

Aubergine, sundried tomatoes & basil *v*

Panelle with smoked duck breast, lardo & whipped anchovies

Burrata, charred radicchio tardivo, 8 year balsamic, puffed wild rice *v*

Silk handkerchiefs, walnut butter & confit egg *v*

Octopus, n'duja & taggiasche olives with bucatini

Braised goat ragu with rosemary, garlic &

Beef shin 'ossobuco' ravioli with saffron butter

Poached Comice pears, yoghurt foam & honeycomb *v*

Gianduja chocolate brûlée

£35 per person

Please let us know if you have any dietary requirements

An optional gratuity of 12.5% will be added to the total bill
and shared by the whole team

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