

BANCONE

Feasting menu

Nocellara olives from south west Sicily *vg*

Honeyed garlic focaccia *v*

Green beans with garlic chilli & almonds *v*

Burrata with 'angel hair nest', mint oil & fig *v*

Panelle with smoked duck breast, lardo & whipped anchovies

Silk handkerchiefs, walnut butter & confit egg *v*

Ossobuco 'mezzaluna' ravioli with saffron butter

Goat cheese, spinach & nutmeg mafalde *v*

Bucatini with brown shrimp & seaweed butter

Balsamic chocolate mousse, cherries, oats & goats curd snow *v*

Chamomile poached pineapple, coconut foam, basil & honey tuille

Lunch £25 per person

Dinner £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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