

# BANCONE

## Antipasti

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

Green beans with garlic, chilli & almonds *vg* 5.5

Panelle with smoked duck breast, lardo & whipped anchovies 7

Stracchino filled fried polenta with sautéed girolles 7.5

Grilled spring onion & prosciutto with black sesame 7.5

Burrata with 'angel hair nest', mint oil and fig *v* 9

## Pasta (*gluten free pasta available*)

Bucatini cacio & pepe *v* 9

Silk handkerchiefs, walnut butter & confit egg yolk *v* 9

Potato gnocchi with sage butter *v* 9.5

Goat cheese, spinach & nutmeg mafalde *v* 9.5

Ditalini, black summer truffle, sweetcorn & marjoram *vg* 10

Spicy pork & n'duja ragu with mafalde 10.5

Bucatini with brown shrimp & seaweed butter 11.5

Primitivo, juniper and bay braised rabbit with tagliatelle 12.5

Ossobuco 'mezzaluna' ravioli with saffron butter 14

Native lobster, semi-dried tomato, garlic & chilli with bucatini 14.5

## Dessert

Peanut butter pannacotta & raspberry gel 7

Chamomile poached pineapple, coconut foam, basil & honey tuille 7

White peach with meringue, miso custard & white chocolate Chantilly 7.5

Chocolate mousse, greengage, palm sugar & star anise chestnut *v* 7.5

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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