

FIUME

SET MENU

2 courses £25 | 3 courses £30

STARTERS

Polpette di vitello in salsa di pomodoro

Veal meatball & tomato sauce 599kcal

Burrata e melanzane (V)

Puglian burrata, roasted aubergine, tomato & basil sauce 508kcal

Zuppa funghi, farro e zucca (VG)

Mushroom, spelt & pumpkin soup 530kcal

MAINS

Fettuccina pomodoro & basilico (VG)

Fettuccine, datterini tomato, fresh basil & grana padano cheese 612kcal

Pollo e funghi

Cornfed chicken, mushroom sauce & mashed potato 508kcal

Orata all griglia

Grilled sea bream, potato ratte & tenderstem broccoli 628kcal

DESSERT

Marsala tiramisù (V)

395kcal

Torta al cioccolato (VG)

Vegan chocolate cake, blood orange sorbet 686kcal

Panna Cotta e fichi

Panna cotta & marinated fig 487kcal

SIDE DISHES

Insalata mista con pomodoro (VG)

Mixed leaf salad, tomatoes 211kcal

6.50

Patate (VG)

Triple cooked potatoes, rosemary & garlic 810kcal

7.00

Cavolo nero (VG)

Black cabbage, garlic & chilli 347kcal

7.00

Rucola e parmigiano (V)

Rocket & parmesan salad 310kcal

6.50

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill. Please note we are a cashless venue.