

FIUME

£45 MENU

STARTERS

- Burrata, aubergine, tomato & basil (V) *418 kcal*
Prawn skewer & salmoriglio dressing *174 kcal*
Mushroom, spelt & pumpkin soup (VG) *364 kcal*

MAINS

- Gnocchi, tomato & basil (V) *690 kcal*
Stuffed aubergine, tomato sauce, mozzarella & Grana Padano (V) *606 kcal*
Chicken Roman-style, bell pepper & olive *471 kcal*

DESSERTS

- Marsala tiramisù (V) *400 kcal*
Vegan chocolate cake, blood orange sorbet (VG) *939 kcal*
Ice cream & sorbet selection (V)(VG) *301 kcal*

Vegetarian...V | Vegan...VG | On Request...R

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. Adults need around 2000 kcal a day. A 13% discretionary service charge will be added to your bill. Prices include VAT. Please note that we are a cashless venue.

FIUME

£60 MENU

STARTERS

Beef carpaccio & mustard mayonnaise *274 kcal*

Burrata & ricotta cheese tortelli (V) *541 kcal*

Panfried octopus, chickpea cream & paprika *333 kcal*

MAINS

Tagliolini, pecorino cheese & black pepper (V) *1122 kcal*

Grilled sea bream, potato ratte & tenderstem broccoli *597 kcal*

Rump of lamb, cannellini bean & roasted tomato *794kcal*

DESSERTS

Marsala tiramisù (V) *400 kcal*

Vegan chocolate cake, blood orange sorbet (VG) *939 kcal*

Babà al limoncello, mascarpone cream (V) *438 kcal*

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