

£135 per person

To Share

Nocellara Olives and Pane Carasau Seasonal Crudité, Salsa Rossa (VE) Cobble Lane, London Cured Pork Collar and Beef "Bastardo"

Starters

Choose two to be served family style

La Latteria Burrata, Tardivo, Preserved Figs (V)
Roast Veal Tonnato, Capers, Crispy Shallots
Devon Crab, Datterini Tomatoes, Basil, Pangrattato
Delica Pumpkin, Gorgonzola, Walnuts and Bitter Leaves (V) (VEA)

Mains

Choose one option for the whole table

Blythburgh Porchetta, Braised Cavolo Nero, Salsa Verde
Roast Sutton Hoo Chicken Breast, Salsa Rossa, Capers, Oregano, Calabrian Chilli
Roast Wild Seabass, Porcini Mushrooms, Jerusalem Artichoke
Farinata, Courgette, Slow Roast Tomatoes, Taggiasche Olives (VE)
Slow Roast Fillet of Hereford Beef, Scottish Girolles, Sangiovese Sauce (£10 supplement)



Sides

Choose two to be served family style

Fried La Ratte Potatoes, Rosemary
Broccolini, Chilli and Garlic
Little Gem Salad, Crema Insalata, Pangrattato
Fennel Parmigiana

Desserts

Choose one option for the whole table

Amaretto Tiramisu Sicilian Lemon Tart, Mascarpone Gelato Chocolate Delice, Toasted Peanuts, Cocoa Nib Ice Cream Black Forest Gateaux (VE)

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available

Once the universal menu has been selected Broadwick Soho will provide alternatives for dietary requirements.

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.