

Umbria Menu

Wednesday 17 April 2024

by Level 2 student Arianna Barbaccia

3 courses for **£24.95**

Starters

Scafata (v)

Fava beans, Swiss chard, white wine, artichoke

Calamari fra diavolo, squid ink ciabatta

Red chilli, red peppers, garlic, tarragon, parsley

Citrus and pear, quail, pancetta terrine

Spiced pear chutney, tarragon oil

Mains

Porchetta umbra

Apricot and cognac stuffing, Puy lentils, red wine jus

Crab, ricotta linguine

Cured egg yolk, truffle butter sauce, parsley oil

Mushroom, mascarpone risotto (v)

Basil tuille, pine nut and herb crumb

Desserts

Lavender and limoncello cannoli

Cherry amaro gel, candied lemon peel

Castagnaccio

Chestnut and coffee ice cream

Chocolate bonet

Amaretti honeycomb soil, candied almonds

Fletcher's Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: www.fletcher'snottingham.co.uk or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.