

# Mele & Pere

TRATTORIA & VERMOUTH BAR

*Three courses and a glass of bubbles £20*

## STARTERS

- Burrata with fig jam, red chicory and cranberry vinegar <sub>v</sub>
- Red beetroot tartare with goat's cheese and young leaves <sub>v</sub>
- Marinated cornish sardines, salsa verde and garlic bruschetta <sub>g</sub>
- Mortadella with pistachio and gnocco fritto <sub>g n</sub>

## MAIN COURSES

- Tagliatelle with beef ragu <sub>g</sub>
- Maltagliati with walnut pesto and chiodini mushrooms <sub>g n</sub>
- Grilled quail, ligurian borlotti beans and salsa verde
- Grilled cod alla plancha yellow courgette, and mussel hollandaise

## DESSERTS

- Tiramisu <sub>g v</sub>
- Blackcurrant tart, vanilla clotted cream <sub>g v</sub>
- Taleggio with mango and onion chutney, carasau bread <sub>g</sub>

V=Vegetarian VG=Vegan G=Contains gluten N=Contains nuts For any other allergen information please just ask.

[www.meleepere.co.uk](http://www.meleepere.co.uk)

[@meleeperesoho](https://www.instagram.com/meleeperesoho)