BRONZO

Sardinian Christmas Menu

CHRISTMAS 2026

2 COURSES - £34.95 per person | Starter & Main or Main & Dessert

3 COURSES - £42.95 per person | Starter, Main & Dessert

For parties of 6 or more. Pre-order required.

STARTERS

ANTIPASTO SARDO
A selection of Sardinian cured meats and cheeses, olives, pickled vegetables and crisp carasau bread.

CROSTINO DI RICOTTA E BOTTARGA
Toasted bread with whipped ricotta, Sardinian cured grey mullet roe and lemon zest.

PANE FRATTAU - V
Traditional Sardinian carasau bread layered with tomato sauce and sheep·s cheese, topped with a poached egg.

MILLEFOGLIE DI CARASAU - VG
Layers of crisp Sardinian flatbread with roasted aubergine, tomatoes and vegan basil pesto.

MAINS

MAIALETTO ARROSTO
Sardinian-style roasted suckling pig, served with rosemary roast potatoes and artichokes.

SPIGOLA IN CROSTA DI PATATE
Sea bass fillet in a golden potato crust, served with celeriac purée and crispy vegetables.

CULURGIONES - V
Traditional Sardinian dumplings filled with potato, mint and sheep·s cheese, served with tomato and basil sauce.

RAVIOLI ALLE ERBE DI CAMPO - VG
Vegan ravioli filled with spinach, potato and chard, served with tomato and basil sauce.

DESSERTS

SEBADA AL MIELE - V
Traditional Sardinian pastry filled with sheep·s cheese and lemon zest, served warm with honey.

PANNA COTTA AL MIRTO
Creamy panna cotta served with a Sardinian myrtle liqueur sauce.

TORTA DI POLENTA, MANDORLE E LIMONE - VG
Vegan polenta, almond and lemon cake, served with vegan vanilla ice cream.

V - Vegetarian | VG - Vegan

Please provide allergy and dietary requirements when booking.

A discretionary 12.5% service charge will be added to your bill.