

A TRIP TO NORTHERN ITALY

*Limoncello & Lemon Verbena Spritz - 19.⁰⁰
available as a Mocktail - 14.⁰⁰*

TO START

Potato focaccia bread, salumi, pickled vegetables

SNACKS +10^{PP} EACH

Gorgonzola arancini (3 pcs)

Fresh mozzarella, romesco sauce & grilled bread

ENTRÉE

PLEASE SELECT ONE

Pumpkin & curd filled ravioli, butter & sage sauce, nutmeg

Potato gnocchi, braised rabbit & fresh herbs

MAIN COURSE

PLEASE SELECT ONE

Chicken leg cacciatore, soft polenta

Risotto Milanese, braised osso bucco, brussels sprouts

leaves from our garden, candied walnuts & red wine dressing

DESSERT

PLEASE SELECT ONE

Vanilla panna cotta, passionfruit

Tiramisu

2 Courses - 55^{PP}

3 Courses - 65^{PP}

WELCOME TO CRAGGY RANGE

*Our weekday winter lunch series takes us to our favourite corners of the world.
As the weather cools, our minds drift off to the warmth of the North Italian coast.*

Vibrant produce, hand-rolled pasta, fresh, herbaceous sauces, and decadent desserts; our menu takes inspiration from distant destinations and our very own organic kitchen garden.

We continue our travels throughout the cooler months to new places, themes and moments in time that celebrate a chance to enjoy memorable dining experiences.

Please speak to our team to confirm your reservation within the following dates in the series.

Bookings available for lunch, Monday to Friday

MONDAY 13TH MAY - FRIDAY 24TH MAY

'Autumn in Lyon' - travels through the French countryside

MONDAY 27TH MAY - FRIDAY 7TH JUNE

'The Craggy Arms' - British gastropub classics

MONDAY 10TH JUNE - FRIDAY 21ST JUNE

'Wild Game' - Duck shooting season in full swing

MONDAY 24TH JUNE - FRIDAY 26TH JULY

'Christmas in July' - A New York tradition