
PRIVATE DINING MENU

4-COURSE MENU £55

2 STARTERS + 1 MAIN COURSE + 1 DESSERT

5-COURSE MENU £65

2 STARTERS + 1 PASTA + 1 MAIN COURSE + 1 DESSERT

5-COURSE MENU £75

2 STARTERS + 1 FISH + 1 MEAT + 1 DESSERT

Starters, pasta and desserts are small plates, main courses are regular portion size.

Please choose your menu from the below selection.

TO START...

Rivea salad wrapped in a socca
Marinated line caught sea bream, citrus
Vitello tonnato
Provence-style vegetable caponata
Stone bass carpaccio and pine nuts
Buffalo mozzarella, mushrooms and basil

PASTA

Elbow pasta, truffle, ham and Pecorino cheese
Pumpkin risotto, matured Parmesan cheese
Potato/sage/Parmesan gnocchi

MAIN COURSES

Fillet of halibut, shellfish and Cassis white wine sauce
Hand-dived sea scallops, broccoletti and grilled spring onions
Roasted guinea fowl, cabbage, chestnut and guanciale
Ox cheek confit, herbs and taggiasca olives
Cookpot of heritage carrots, cumin and coriander

DESSERTS

Citrus, lime jelly, blood orange sorbet
Chocolate tart
Chestnut/blackcurrant contemporary vacherin
Tiramisù
Homemade ice cream and sorbet

LITTLE BITES

These dishes are recommended to share at the beginning of the meal.

Crispy socca	£5
Roasted panisse	£5
Cold cut selection	£14
Bresaola	£9
Tigelle, pesto and rocket	£7
Parma ham tigelle	£7

A discretionary service charge of 12,5% will be added to your bill.

Custom printed menu can be provided, please indicate if you wish to personalise your menu.

Menu selection is subject to change due to the availability of the seasonal items.

No room rental is required, however a food & beverage minimum spend of £500 is applicable for lunch and dinner.