

---

## 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  
Burrata, marinated aubergine, capers and black olives  
Aged Italian cold cuts  
Provence-style vegetable caponata  
Stone bass carpaccio and pine nuts  
Beef tartare, rocket and Parmesan shavings

### PASTA

Potato gnocchi, sage and Parmesan  
Wild mushroom risotto

### MAIN COURSES

Herb-crust cod, minestrone broth  
Turbot, ceps and basil  
Roasted guinea fowl, green lentils and guanciale  
Braised wild boar, seasonal vegetables  
Scottish aged beef prime rib tagliata with taggiasca olives  
*This dish can be served as a course to share for two.*

### DESSERTS

Delizia al limone  
Torta Caprese  
Tiramisù  
Homemade ice cream and sorbet

### LITTLE BITES AND SIDE DISHES

Crispy socca	£5
Roasted panisse	£9
Tigelle, pesto and rocket	£7
Parma ham tigelle	£7
Seasonal vegetables	£7
Butternut squash and wild mushrooms	£7
Roasted tiny potatoes with thyme	£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 is applicable for lunch and dinner.