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## 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.

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## 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, puntarelle and anchovy sauce

## 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.