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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  
Buffalo mozzarella and heritage tomatoes  
Vitello tonnato  
Provence-style vegetable caponata  
Stone bass carpaccio and pine nuts  
Bresaola, matured parmesan, rocket and aged balsamic vinegar

### PASTA

Potato gnocchi, sage and Parmesan  
Courgette and Amalfi lemon risotto

### MAIN COURSES

Steamed cod 'acqua pazza'  
Lightly seared John Dory, courgettes and girolles  
Roasted free-range chicken, tomato, olives and capers, cacciatora sauce  
Tender braised veal cheeks, summer greens  
Scottish aged beef prime ribs, oven baked potatoes and rosemary

This dish can be served as a course to share for two.

### DESSERTS

Strawberry and coconut composition  
Chocolate tart  
Tiramisù  
Homemade ice cream and sorbet

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### LITTLE BITES AND SIDE DISHES

Crispy socca	£5
Roasted panisse	£5
Tigelle, pesto and rocket	£7
Parma ham tigelle	£7
Seasonal vegetables	£5
Oven baked potatoes and rosemary	£5
Courgettes and girolles	£9

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.