

First course

- Burrata with smoked aubergine & red onion 12
- Marinated artichoke & goats cheese salad 14
- Pan fried diver scallops with celeriac & girolle mushrooms 18
- Fresh hand-picked crab with avocado & tomato concasse 15
- Seared octopus with a parsley veloute & potatoes 15
- 'Vitello tonnato' with apple & sultanas 14

Tartar & carpaccio

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with black truffle, rocket & parmesan 18
- Marinated salmon with avocado 16
- Beef tartar with quail egg, croutons & salad 15

Cured meats

- Selection of cured meats 12
- Parma ham with fried parmesan 14
- Beef bresaola with rocket & parmesan 12

Pasta, risotto & soup

All long pasta dishes can be made with gluten free spaghetti 3 supplement

- Onion soup 10
 - Winter minestrone 12
 - Spaghettoni with tomato & basil 8 / 14
 - Pappardelle with quail & shallots 16 / 22
 - Ricotta & beetroot tortelli with butter, sage & poppy seeds 14 / 20
 - Black tagliolini with courgette & crab 18 / 24
 - Linguine with lobster, garlic, chilli & tomato 26 / 32
 - Strozzapreti with wild boar 16 / 22
 - Duck ravioli with rosemary sauce 16 / 22
 - Macaroni with rabbit ragout & black olives 16 / 22
 - Classic lasagna 18
 - Risotto with pumpkin, sage & gorgonzola 18 / 24
 - Porcini mushroom & black truffle risotto 18 / 24
- Please note the risottos take 20 minutes to prepare*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception
Please ask reception for more information*

Main course

- Roasted cod with mussels, potatoes & tomato 26
- Pan fried seabream with chili chard, garlic & anchovies sauce 26
- Pan fried monkfish with 'barba di frate', cherry tomatoes, capers & oregano 30
- Roasted duck breast with lentils & crispy polenta 26
- Pancetta wrapped veal medallions with aubergine parmigiana 30
- Fillet of beef 'Rossini' with foie gras, spinach & black truffle 40
- Pan fried venison with barley risotto & morel mushrooms 28
(Please be advised our Game dishes may contain shot)

From the grill

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| Organic salmon 22 | Organic chicken paillard 18 |
| Tuna 24 | Beef fillet 29 |
| Mixed fish 28 | Beef rib eye 26 |
| Swordfish 24 | Lamb cutlets 26 |
| Seabass 28 | |

Vegetables, potatoes & salads

Sautéed with olive oil, garlic, chilli, butter or simply steamed

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| Spinach 5 | Broccoli 5 | Roast potatoes 5 |
| Fried courgettes 6 | Green beans 5 | New potatoes 5 |
| Truffle mashed potato 7.5 | Mixed mushrooms 7 | Mashed potato 4.75 |
| Tomato, basil & mozzarella 6 | Mixed green leaf salad 5 | |
| Rocket, parmesan & balsamic dressing 6 | | |

Desserts

- Classic tiramisu 8.5
- Sicilian cannolo with pistachio ice cream 8.5
- Chocolate fondant with caramel ice-cream 8.5
- Orange & almond cake with zabaione ice cream 8.5
- Amaretto crème brûlée with tuille 8.5
- Selection of Italian cheese 12
- Homemade ice creams & sorbet 6
- Affogato 6
- Vanilla ice cream topped with espresso coffee*
- Petit fours 10

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay