



## **Private Dining & Events Menu**

### **February 2017**

#### **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, salami, bresaola, capocollo*
- Parma ham with fried parmesan 14
- Beef bresaola with rocket & parmesan 12

#### **Risotto & soup**

- Watercress soup 10
- Winter minestrone 12
- Risotto with saffron & quail 18 / 24
- Please note the risottos take 20 minutes to prepare*
- Porcini mushroom & black truffle risotto 18 / 24
- Please note the risottos take 20 minutes to prepare*

## Main course

Roasted cod with potato & mussel stew 26

Steamed halibut with Jerusalem artichoke purée & baby chard 32

Pan fried monkfish with ‘barba di frate’, cherry tomatoes, capers & oregano 30

Roasted duck breast with pancetta, cauliflower & carrots 28

Veal medallions with lentils, polenta, artichokes and pancetta 34

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)*

## Sharing dishes

*Prices are per person*

Roast rack of lamb with caponata & parsley sauce 28

*For a minimum of 2 people*

Roast rib of beef 28

*For a minimum of 10 people*

Roast rack of veal 28

*For a minimum of 8 people*

Roast whole Sardinian suckling pig 28

*For a minimum of 8 people*

Roast milk fed kid goat 28

*For a minimum of 8 people*

Whole poached salmon 28

*For a minimum of 8 people*

Mixed grilled fish platter 28

*For a minimum of 8 people*

Mixed grilled meat platter 28

*For a minimum of 8 people*

## From the grill

Organic salmon 22

Organic chicken paillard 18

Wild seabass 30

Beef fillet 29

Tuna 24

Beef rib eye 24

Swordfish 22

Lamb cutlets 24

## Vegetables, potatoes & salads

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

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

## Dessert

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 brulee with tuille 8.5
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 6
<i>Vanilla ice cream topped with espresso coffee</i>
Petit fours 10

## Cakes & desserts to share

*Prices are per person*

Fruit platter 8
<i>For a minimum of 6 people</i>
Cheese platter 8
<i>For a minimum of 6 people</i>
Classic tiramisu cake 8
<i>For a minimum of 10 people</i>
Croque-en-bouche 8
<i>For a minimum of 10 people</i>

*A 15% 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*