

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
 - Spghettini 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

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

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