

Private Dining Menu

First Courses

Please choose 3 of the following starters...

Chick peas soup, potato, cabbage & grilled sourdough

Burrata di Puglia, Parma ham, grilled sourdough

Tiger prawns, lemon & chilli salsa, parsley & garlic salad

Grilled octopus, potatoes & parsley, smoked paprika salad & piquillo dressing

Puntarelle salad, buffalo mozzarella, bottarga & anchovies dressing

Seared beef carpaccio, truffle dressing, pickled mushroom & parmesan cheese

Main Courses

Please choose 3 of the following mains...

Risotto, black cabbage & fontina cheese

Homemade linguini vongole, garlic, chilli & parsley

Tuscan parmesan sausage ragu, homemade marjoram pappardelle

Pan roasted duck breast, braised fennel & five spice clementine gravy

Grilled chuck eye steak, rocket, grilled shiitake, red onion & mint salad, pomegranate balsamic dressing

Grilled tuna steak, purple potato & pickled Samphire salad, orange & lemon aioli

Desserts

Please choose 3 of the following desserts...

Dark chocolate brownie, pistacchio mousse, spiced orange coulis

Rum & amaretti tiramisu'

Blood orange parfait & chocolate mousse, meringue

White caprese & soft ricotta, candied fruits

La fromagerie cheese selection (£2.50 supplement)

£32 per person for two courses OR £37 per person for three courses

Excluding a discretionary 12.5% service charge