Private Dining Menu

First Courses

Please choose 3 of the following starters...

Leek & potato soup, cream cheese, croutons

Giant cous cous, peppers tahini dressing, roscoffe onions, puntarelle salad

Braised octopus, chorizo & polenta chips

Burrata di Puglia, Parma ham, grilled sourdough

Tuna tartare, coconut-soy dressing, avocado & habanero chillies

Beef carpaccio, gerkins, baby beetroot, radish, gin-rubharb dressing

Main Courses

Please choose 3 of the following mains...

Tagliatelle, cherry tomatoes, leccino olives, burrata

Pappardelle, beef ragu

Taleggio & walnuts tortelloni, porcini mushrooms, truffle sauce

Pan fried stone bass, artichokes, monk's beard, shrimps, Vermentino sauce

Slow roast lamb shank, risotto cake, valeriana, shallots salad

Herb crusted tuna loin, sour cream cheese, chives, red chard, blood orange salad

Rib-eye tagliata, 28 days aged, rocket, parmesan, balsamic dressing

Desserts

Please choose 3 of the following desserts...

Dark chocolate brownie, spiced red wine poached pear

Pistacchio parfait with crumble & chocolate sauce

Almond & orange pannacotta *Vegan, Gluten free*

Millefoglie tiramisu', coffee cream

La fromagerie cheese selection (£2.50 supplement)

£32 per person for two courses

£37 per person for three courses

Excluding a discretionary 12.5% service charge