

Private Dining Menu

First Courses

Please choose 3 of the following starters...

- Green peas-mint soup with crispy guanciale
- Burrata di Puglia, Parma ham, grilled sourdough
- Tender stem broccoli & salted ricotta salad, with almond & blood orange dressing
- Tiger prawns, lemon & chilli salsa, parsley & garlic salad
- Pancetta wrapped scallops on Jerusalem artichokes puree
- Seared beef carpaccio, truffle dressing, pickled mushroom & parmesan cheese

Main Courses

Please choose 3 of the following mains...

- Tagliolini & pesto, roasted pine kernels, salted ricotta
- Beef ragu & rosemary pappardelle
- Crab ravioli, chilli & lime
- Seared tuna, green beans & new potatoes salad, basil aioli
- Grilled presas Ibericas on chilli-garlic sauteed cavolo nero & quince sauce
- Beef tagliata, grilled oyster mushrooms, rocket, parmesan & mint-balsamic dressing

Desserts

Please choose 3 of the following desserts...

- Dark chocolate brownie, vanilla ice cream, passion fruit coulis
- Rum & amaretti tiramisu'
- Almond base cheesecake & red fruit compote
- Nougat custard millefoglie, chocolate sauce
- 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