

Private Dining Menu

First Courses

Please choose 3 of the following starters...

Chilled cucumber soup, crab & chilli crostino

Feta & grilled watermelon, mint and olive croutons

Burrata di Puglia, Parma ham, grilled sourdough

Grilled peach & cray fish on salad greens and sweet chilli salsa

Baby octopus, prawn & mussels salad on macerated grilled peppers

Seared beef carpaccio, celery & sweet potato crisps, parmesan

Main Courses

Please choose 3 of the following mains...

Black tagliolini & mussels, dill

Lamb ragu, homemade sage pappardelle

Tomato & black olive ravioli on basil-ricotta sugo

Grilled tuna loin, peach & tomato salad, coriander aioli

Pan seared seabream filet on artichoke crème, parsley salad and dried peppers

Beef tagliata, rocket & mint salad, parmesan and mint-balsamic dressing

Desserts

Please choose 3 of the following desserts...

Dark chocolate brownie, cherries & cream

Rum & amaretti tiramisu'

Lemon pie & meringue crisps

Sticky toffee pudding, salted caramel ice-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