
PRIVATE DINING MENU

4-COURSE MENU £55

2 STARTERS + 1 MAIN COURSE + 1 DESSERT

5-COURSE MENU £65

2 STARTERS + 1 PASTA + 1 MAIN COURSE + 1 DESSERT

5-COURSE MENU £75

2 STARTERS + 1 FISH + 1 MEAT + 1 DESSERT

Starters, pasta and desserts are small plates, main courses are regular portion size.

Please choose your menu from the below selection.

TO START...

Rivea salad wrapped in a socca

Raw and cooked baby artichokes, delicate broth

Vitello tonnato

Provence-style vegetable caponata

Stone bass carpaccio and pine nuts

Bresaola, matured Parmesan, rocket and aged balsamic vinegar

PASTA

Green asparagus and ricotta ravioli

Crouquette and Amalfi lemon risotto

MAIN COURSES

Steamed cod, white asparagus, maitaise sauce

Seared John Dory, early vegetables

Roasted free range chicken, macaroni au gratin

Tender braised veal cheeks, celeriac and black truffle

Scottish aged beef prime ribs, oven baked potatoes and rosemary

This dish can be served as a course to share for two.

DESSERTS

Cookpot of apple and rhubarb, almond ice cream

Chocolate tart

Tiramisù

Homemade ice cream and sorbet

LITTLE BITES AND SIDE DISHES

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| Crispy socca | £5 |
| Roasted panisse | £5 |
| Tigelle, pesto and rocket | £7 |
| Parma ham tigelle | £7 |
| Seasonal vegetables | £5 |
| Oven baked potatoes and rosemary | £5 |
| Macaroni au gratin | £5 |

A discretionary service charge of 12,5% will be added to your bill.

Custom printed menu can be provided, please indicate if you wish to personalise your menu.

Menu selection is subject to change due to the availability of the seasonal items.

No room rental is required, however a food & beverage minimum spend is applicable for lunch and dinner.