
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
Burrata, marinated aubergine, capers and black olives
Aged Italian cold cuts
Provence-style vegetable caponata
Stone bass carpaccio and pine nuts
Beef tartare, rocket and Parmesan shavings

PASTA

Potato gnocchi, sage and Parmesan
Wild mushroom risotto

MAIN COURSES

Herb-crusted cod, minestrone broth
Turbot, ceps and basil
Roasted guinea fowl, green lentils and guanciale
Braised wild boar, seasonal vegetables
Scottish aged beef prime rib tagliata with taggiasca olives
This dish can be served as a course to share for two.

DESSERTS

Delizia al limone
Torta Caprese
Tiramisù
Homemade ice cream and sorbet

LITTLE BITES AND SIDE DISHES

Crispy socca	£5
Roasted panisse	£9
Tigelle, pesto and rocket	£7
Parma ham tigelle	£7
Seasonal vegetables	£7
Butternut squash and wild mushrooms	£7
Roasted tiny potatoes with thyme	£7

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.