

April Private Dining Sharing Menu

SHARING STARTERS

All the items below will be served to the table to share (tapas style)

Nocellara del Belice olives

Black olive tapenade bruschetta, grilled goats cheese & tomatoes

Manchego & spicy candied apricot

Padron peppers & paprika salt

Sautéed chorizo, fennel seeds & lemon

Paprika fried squid, aioli

PIZZAS TO SHARE

A selection of pizzas will be served in rounds to the table, sliced & ready to share - please choose 4 or 5 different ones as your preference from the list below

Margherita: tomato, mozzarella, basil

Asparagi: tomato, fresh buffalo mozzarella, grilled asparagus, basil & cherry tomatoes

Funghi: tomato, mozzarella, wild porcini & Portobello mushrooms, gorgonzola & oregano

Toscana: tomato, mozzarella Tuscan sausage, pancetta & smoked scamorza cheese

Diavola: tomato, mozzarella, ventracina salami, fresh chilli & thyme oil

Gustosa: tomato, saffron infused buffalo mozzarella, spicy n'duja sausage, padron peppers & garlic

Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goats cheese, rocket & truffle oil

Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives

Parma: tomato, mozzarella, Parma ham, rocket & shaved parmesan

DESSERTS

Can be ordered from the a la carte menu on the night.

£20 PER PERSON FOR TWO COURSES

(Excluding a discretionary 12.5% service charge.)