

# January & February Private Dining Menu

## FIRST COURSE

### Sharing starters

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

Nocellara del Belice olives  
Smoked mackerel pate bruschetta, pickled beetroot  
Parma ham, Speck, capocollo Toscano & truffled salami  
Manchego & spicy candied apricot  
Padron peppers & paprika salt  
Sautéed chorizo, fennel seeds & lemon  
Paprika fried squid, aioli

## MAIN COURSES

Please choose 3 of the following mains...

Pumpkin risotto, cavolo nero & fontina cheese  
Handmade porcini & truffle ravioli, shaved parmesan  
Ox cheek ragu, homemade marjoram pappardelle & radicchio  
Roast duck breast, spiced red cabbage, celeriac & orange puree, bulgur wheat  
Char-grilled beef tagliata, wild rocket salad & grilled parsnips, thyme & marjoram salmoriglio  
Seared tuna, Castelluccio lentil salad & slow cooked fennel, polenta, red pepper salsa (£3 supplement)

and please choose 3 of the following pizzas...

*Margherita:* tomato, mozzarella, basil  
*Basilico:* tomato, fresh buffalo mozzarella, cherry tomatoes, & fresh basil leaves  
*Gustosa:* tomato, mozzarella, pepper-cured guanciale, gorgonzola & piquillo peppers  
*Saporita:* tomato, mozzarella, Tuscan sausage, taleggio & red onion  
*Diavola:* tomato, mozzarella, ventracina salami, fresh chilli  
*Piccante:* sun-dried tomato sauce, spicy n'duja sausage, pancetta & fresh burrata  
*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

*Your guests will choose on the day/night from the list of six pre-chosen dishes (mains & pizza) for their main course*

## DESSERTS

Please choose 3 of the following desserts...

Blood orange polenta cake, lemon mousse  
Baked vanilla cheesecake, crunchy almond base  
Dark chocolate brownie & warm chocolate sauce, Chantilly cream & berries  
Sticky toffee pudding, salted caramel ice cream  
Ice cream & sorbet selection  
Cheeseboard selection, grapes, grilled walnut bread & cranberry chutney (£2.50 supplement)

£26 PER PERSON FOR TWO COURSES OR £32 PER PERSON FOR 3 COURSES

*(Excluding a discretionary 12.5% service charge.)*