

May 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

Broad beans, pea & mint bruschetta, parmesan & ricotta

Parma ham, Speck, capocollo Toscano, truffled salami & Idziabel

Padron peppers & paprika salt

Sautéed chorizo, fennel seeds & lemon

Paprika fried squid, aioli

MAIN COURSES

Please choose 3 of the following mains...

Spaetzle, broad beans & green pea, wild mushroom & fontina

Handmade ravioli, prawns & broad beans, lime butter sauce

Lamb ragu, homemade marjoram pappardelle, crushed pea & mint

Chicken breast, Jersey potatoes, green peas & artichokes, truffled mustard gravy

Chuck-eye steak tagliata, grilled asparagus & yellow courgette, salsa verde

Seared tuna, spring vegetables, lentils & heritage tomato salad, spinach aioli (£3 supplement)

and please choose 3 of the following pizzas...

Margherita: tomato, mozzarella, basil

Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes & fresh basil leaves

Iberico: tomato, spicy n'duja sausage, chorizo, burrata

Golosa: tomato, pancetta, Tuscan sausage, garlic, rosemary, fresh buffalo mozzarella

Diavola: tomato, mozzarella, ventracina salami, fresh chilli

Napoli: tomato, mozzarella, garlic, oregano, black olives, capers, brown anchovies

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...

Passion fruit posset & sorbet, cardamom sable

White chocolate & shortbread cheesecake, pink rhubarb coulis

Dark chocolate brownie, fior di latte ice cream & raspberry compote

Sticky toffee pudding, salted caramel ice cream

Ice cream & sorbet selection

Cheeseboard selection, grapes, grilled walnut bread & cranberry chutney (£2.50 supplement)

£27 PER PERSON FOR TWO COURSES OR £33 PER PERSON FOR 3 COURSES

(Excluding a discretionary 12.5% service charge.)