

July 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
Stracchino, tomato & basil bruschetta
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...

Homemade herb gnocchi, heritage tomato, basil & parmesan
Wild mushroom risotto & fresh black truffle
Slow cooked beef ragu, homemade pappardelle, baby heritage tomato & oregano
Rump of lamb, jersey royal, fresh mint, rainbow chard & anchovy gremolata
Chuck-eye steak tagliata, watercress, grilled pink fir potatoes, baby aubergine & salsa verde
Seared tuna, quinoa salad, watermelon & peach 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
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...

Spiced plum frangipane tart & fior di latte ice cream
Buttermilk pannacotta, cherry compote & crushed almond biscuits
Dark chocolate brownie, pistachio ice cream & poached apricot
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.)