

November 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
Black olive tapenade bruschetta, marjoram goats curd
Parma ham, Cecina de Leon, truffled salami, orange brushed lonzino, manchego
Padron peppers & paprika salt
Sautéed chorizo, fennel seeds & lemon
Paprika fried squid, aioli

MAIN COURSES

Please choose 3 of the following mains...

Pumpkin & cavolo nero risotto, chestnuts
Slow cooked beef ragu, homemade pappardelle, baby heritage tomatoes & oregano
Pan fired cod fillet, crushed new potatoes, spinach, pine kernels & golden raisins
Slow roasted pork belly, beans, morcilla & pimento stew
Chuck-eye steak tagliata, wild rocket & mint salad, grilled yellow courgette, shaved parmesan & salsa verde
Seared tuna, edamame, watercress & pomegranate salad, purple basil 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
Funghi: tomato, mozzarella, portobello & porcini mushrooms, truffled taleggio
Diavola: tomato, mozzarella, ventracina salami, fresh chilli
Salsiccia: tomato, mozzarella, Tuscan sausage, friarelli & caciocavallo cheese
Piccante: tomato, mozzarella, spicy n'duja sausage, pancetta & gorgonzola
Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goat's 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...

Apple & blackberry crumble, vanilla ice cream
Dark chocolate brownie, spiced poached pear, fior di latte ice cream
Turrón blando Tiramisú
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.)