

# January 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, pickled grapes, pear & chilli chutney  
Padron peppers & paprika salt  
Sautéed chorizo, fennel seeds & lemon  
Paprika fried squid, aioli

## MAIN COURSES

Please choose 3 of the following mains...

Homemade potato gnocchi, shiitake mushrooms & roasted salsify  
Homemade pappardelle & slow cooked ox cheek ragu, blackberries & shallot relish  
Pistachio, pine kernels & rosemary crusted cod filet, roasted cauliflower purée  
Chicken breast, polenta, spiced red cabbage, grape & mustard gravy  
Chuck-eye steak tagliata, grilled king oyster mushroom, celeriac crème, truffle mustard & cranberry gravy  
Seared tuna, warm haricot & French beans salad, sundried tomato 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  
*Gustosa:* tomato, mozzarella, Tuscan sausage, charcoal cheddar & parsley  
*Scamorza:* tomato, mozzarella, spicy n'duja sausage & smoked scamorza  
*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...

Pear & frangipane tart, sweet vanilla Greek yoghurt, fior di latte ice cream  
Dark chocolate brownie & caramel ganache, black currant sorbet  
Sticky toffee pudding, salted caramel ice cream  
Ice cream & sorbet selection  
Cheeseboard selection, grapes, grilled walnut bread & cranberry chutney (£2.50 supplement)

£28 PER PERSON FOR TWO COURSES OR £34 PER PERSON FOR 3 COURSES

(Excluding a discretionary 12.5% service charge.)