

Private Dining

Sample Menus

5 courses

APERITIVO

A selection for the table including parmesan fries and salame toscano

ANTIPASTI - to share

Burrata with monk's beard, blood orange and mammole artichokes

Monkfish crudo with pickled beetroot, apple, horseradish and buttermilk

PRIMO

Rigatoni with pork sausage ragù, tomato, anchovy and mint

SECONDO

Aged beef fillet, three-cornered leeks, morels, smoked bone marrow and parmesan

DOLCE

Tiramisù

£95

6 courses

APERITIVO

A selection for the table including parmesan fries and salame toscano

ANTIPASTI - to share

Burrata with monk's beard, blood orange and mammole artichokes

Monkfish crudo with pickled beetroot, apple, horseradish and buttermilk

FRUTTI DI MARE

Roast Orkney scallop with jerusalem artichoke and 'nduja

PRIMI - choose from

Rigatoni with pork sausage ragù, tomato, anchovy and mint

Mezzi paccheri of delica pumpkin and seasonal mushrooms with sage and pickled chilli

SECONDI - choose from

Scottish halibut with cornish mussels, whipped salt cod and brassicas

Celeriac croustade, castelluccio lentils, king oyster mushrooms and mustard fruits

Aged beef fillet, three-cornered leeks, morels, smoked bone marrow and parmesan

DOLCE

Chocolate delice, raisins, hazelnut, vanilla ice cream

£120