

## BESPOKE DINING EXPERIENCES

### Menu A £60

#### STARTERS

##### Ceviche

Diced Seabass with watermelon, jalapeño, lime and cilantro

##### Jamón Ibérico Croquettes

Iberian ham and Manchego, served with jalapeño mayonnaise

##### Bruschetta Mascarpone

Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

#### CLASSICS

##### Tuscan Cod

Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers

##### Gnocchi Arrabbiata

Slow-cooked San Marzano tomato sauce with garlic, peperoncino and basil

##### Truffle Chicken Milanese

Crispy chicken with a fried hen's egg, truffle, gorgonzola dolce crème and a parmesan rocket salad

#### DESSERTS

##### Mango and Caramel Mousse

Exotic mango mousse layered with carrot sponge, buckwheat caramel and mango-lime confit, finished with a silky mango crémeux

##### Tiramisù

Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with a Valrhona cocoa and a dark chocolate flake

### Menu B £80

#### STARTERS

##### Gambas Pù Pù

Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

##### Burrata & Grapes

Creamy burrata with smoky chargrilled grapes and fresh basil

##### Steak Tartare

Hand-cut raw beef fillet with cornichons, Dijon, lemon zest, cultured sour cream and creamy Oscietra caviar

#### CLASSICS

##### Crispy-Skinned Sea Bass fillet

Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

##### Chargrilled Lamb Skewer

Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

##### Wild Mushroom Risotto

Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved Italian hard cheese and black truffle

#### DESSERTS

##### Strawberries & Cream

Seasonal strawberries with pistachio and knafeh crunch, pistachio crémeux and Bahibe milk chocolate cream

##### Lemon Meringue & Frozen Maple Yoghurt

Lemon curd layered with light sponge, citrus crème fraîche, crisp meringue shards, and a quenelle of maple frozen yoghurt



Please scan the QR code for allergen and dietary information.