

BESPOKE DINING EXPERIENCES

MENU A £60

MENU B £80

Small Plates

Salmon carpaccio
Apple | fennel | feta yoghurt (222 kcal)

Jamón Ibérico croquettes
Manchego | jalapeño mayonnaise (820 kcal)

Bruschetta stracciatella
Cherry tomatoes | stracciatella | basil balsamico lemon zest | grilled ciabatta v (169 kcal)

Main Plates

Tuscan baked cod
Parmesan crust | garlic butter | charred asparagus | popcorn capers (402 kcal)

Chicken Milanese
Parmesan | rocket | lemon (539 kcal)

Wild mushroom risotto
Porcini | aged Italian hard cheese | black truffle v (723 kcal)

Served with

Fries naturelle v (470 kcal)

Green salad
Mixed greens | Datterini tomatoes | citrus vinaigrette v (79 kcal)

Desserts

Crème brûlée cheesecake
Vanilla | caramel crackling forest | berries v (335 kcal)

Tarte Tatin
Apple | pear | clotted cream gelato v (524 kcal)

Mango mousse
Carrot sponge | buckwheat l caramel | mango v (395 kcal)

Small Plates

Gambas pil pil
Smoky chorizo | paprika | chilli (521 kcal)

Steak tartare
Cornichons | lemon | Dijon mustard | sour cream | Oscietra caviar (266 kcal)

Burrata
Crispy garlic | cherry tomatoes | chilli | maple | white balsamico v (857 kcal)

Main Plates

Crispy skinned sea bass
White wine cream | lemon | chervil | tenderstem broccoli (1016 kcal)

Rib-eye steak
Peppercorn sauce | white truffle oil (829 kcal)

Spinach and ricotta ravioli
Lemon sage butter v (601 kcal)

Served with

Fries naturelle v (470 kcal)

Chargrilled cabbage steak
Jalapeño butter v (290 kcal)

Desserts

Mango mousse
Carrot sponge | buckwheat | caramel | mango v (395 kcal)

Molten fondant
Chocolate | Tahitian vanilla ice cream v (523 kcal)

Crème brûlée cheesecake
Vanilla | caramel crackling forest | berries v (335 kcal)



Please scan the QR code for allergen and dietary information.