

SET MENU

Two Course £29 / Three Course £34

Add a glass of wine £13

*Vermentino 'Timo', San Marzano, Italy
Ars Nova, Bodega Tandem, Navarra, Spain*

PRE-DINNER DRINKS

Cucumber Martini £14

Hendrick's gin, Green Chartreuse, cucumber, mint and homemade green juice

Lemon Drop 75 £17

Grey Goose Le Citron, homemade lemon and kumquat sherbet, Acqua di Cedro and prosecco

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

Truffle Chicken Milanese

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

Rib-Eye Steak (£10 supplement)

28 day dry-aged grilled rib-eye with a green peppercorn sauce, white truffle oil and Koffman Chips

Gnocchi Arrabbiata

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

SIDES

Fries Naturelle £7.50

Crisp, golden fries

Add fresh truffle & parmesan £10

Green Salad £7

Mixed seasonal greens with sweet Datterini tomatoes and a bright citrus vinaigrette

Sautéed Market Greens £8.25

Tenderstem broccoli and wilted spinach with fried garlic, chilli and a squeeze of lemon

DESSERTS

Tiramisù

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

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.