

Sample A la Carte Menu

First course

- Burrata with aubergine purée & slow cooked tomatoes 12
- Ricotta & mint filled courgette flowers with a spicy tomato sauce 16
- English asparagus with fried egg & truffle 18
- Seared tuna with broad beans, orange & tomato concasse 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Beef fillet carpaccio with rocket & parmesan 16
- Selection of cured meats 16
- Parma ham with melon 14
- Vitello tonnato 16

Pasta, soup & risotto

All long pasta dishes can be made with gluten free tagliatelle

- Green vegetable soup 8
- Pea soup with Sicilian prawns 16
- Ricotta & spinach tortelli in butter, sage & hazelnuts 16 / 22
- Macaroni with spring vegetable carbonara with shaved truffle 16 / 22
- Spaghettini with sea urchin & asparagus 22 / 28
- Tagliolini with clams, courgette, garlic & chilli 16 / 22
- Linguine with lobster, tomato, garlic & chilli 30 / 36
- Strozzapreti with octopus & lemon 16 / 22
- Pappardelle with lamb ragout, broad beans & pecorino 16 / 22
- Classic lasagna 18
- English asparagus risotto with black truffle 20 / 26
- Seafood risotto 24 / 30
- Please note the risottos take 20 minutes to prepare*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception
Please ask reception for more information*

Main course

Roasted cod with leeks, peas & mussels 28
 Pan fried hake with fennel, black olives & saffron 26
 Steamed seabream with haricot beans & razor clams & tomato 28
 Pan fried calf's liver with peas, carrots & pancetta 26
 Grilled rump of lamb with braised red onions & grilled aubergine 28
 Veal Milanese with rocket & cherry tomato salad 36

From the grill

Organic salmon 22	Lamb cutlets 30
Tuna 24	Beef rib eye (250gr) 28
Swordfish 24	Beef fillet (250gr) 34
Seabass 28	Veal chop 34

Vegetables & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Spinach 5	Peas & pancetta 6	Roast potatoes 5
Green beans 5	Fried courgettes 6	New potatoes 5
Broccoli 5	English asparagus 9	Mashed potato 5
Green leaf salad 5	Tomato & mozzarella 6	Rocket & parmesan 6

Desserts

Classic tiramisu 8.75
 Sicilian cannolo with pistachio ice cream 8.75
 Yoghurt mousse with mixed berries 8.75
 Cold zabaione with strawberries & balsamic 8.75
 Amalfi lemon tart with raspberry sorbet 8.75
 Selection of Italian cheese 12
 Homemade ice creams & sorbet 6
 Affogato 7
Vanilla ice cream topped with espresso coffee
 Petit fours 10

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay