

Sample Set Lunch Menu October 2018

Two courses £28 three courses £34 four courses £40

First course

Buffalo mozzarella with pumpkin, almonds & balsamic

Ox tongue with salsa verde

Pasta & soup

Onion & rosemary soup

Tagliatelle with venison ragout

Main course

Steamed seabream with Sardinian couscous & clams

Roasted rabbit leg with carrot puree & sautéed spinach

Dessert

Selection of ice-cream or sorbets

Classic tiramisu

Sicilian cannolo with pistachio ice-cream

*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*

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