

## Sample A la Carte Menu

### First course

- Burrata with smoked aubergine & red onion 12
- Mixed Scottish mushrooms with radicchio & gorgonzola dressing 12
- Pan fried diver scallops with celeriac & girolle mushrooms 18
- Fresh hand-picked crab with avocado & tomato concasse 15
- Seared octopus with a parsley veloute & potatoes 15
- ‘Vitello tonnato’ with apple & sultanas 14

### Tartar & carpaccio

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with black truffle, rocket & parmesan 18
- Marinated salmon with avocado 14
- Beef tartar with quail egg, croutons & salad 15

### Cured meats

- Selection of cured meats 12
- Parma ham, salami, bresaola, capocollo*
- Parma ham with marinated artichokes 14
- Beef bresaola with rocket & parmesan 12

### Pasta, risotto & soup

*All long pasta dishes can be made with gluten free spaghetti 3 supplement*

- Watercress soup 10
- Borlotti bean soup with chilli oil 12
- Spaghettoni with tomato & basil 8 / 14
- Pappardelle with mixed mushrooms & black truffle 18 / 24
- Ricotta & borage tortelli with butter & mixed herb sauce 14 / 20
- Black tagliolini with courgette & crab 18 / 24
- Linguine with lobster, garlic chilli & tomato 26 / 32
- Strozzapreti with wild boar 16 / 22
- Venison ravioli with rosemary sauce 16 / 22
- Macaroni with hare ragout 16 / 22
- Classic lasagna 18
- Risotto with lentils & sausage 18 / 24
- Please note the risottos take 20 minutes to prepare*
- Porcini mushroom & black truffle risotto 18 / 24
- 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*

**White Truffle with Scrambled Eggs, Tagliolini or Risotto 38 / 58**

*(Extra white truffle shavings £8 per gram)*

**Main course**

Roast cod with potato & mussel stew 26

Pan fried turbot with artichoke purée, samphire & mixed wild mushrooms 36

Pan fried monkfish with Venere rice, baby squid & chilli pumpkin 30

Roasted grouse with truffle mashed potato, lentils & morel mushrooms 36

Rump of lamb with 'salsa verde', baby vegetables & aubergine purée 26

Fillet of beef 'Rossini' with foie gras, spinach & black truffle 40

Pan fried venison with polenta & radicchio 28

*(Please be advised our Game dishes may contain shot)*

**From the grill**

Organic salmon 22

Organic chicken paillard 18

Wild seabass 32

Beef fillet 29

Tuna 24

Beef rib eye 26

Swordfish 22

Lamb cutlets 26

**Vegetables, potatoes & salads**

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

Spinach 5

Broccoli 5

Roast potatoes 5

Fried courgette 6

Green beans 5

New potatoes 5

Mixed mushrooms 7

Truffle mashed potato 7.5

Mashed potato 4.75

Tomato, basil & mozzarella 6

Mixed green leaf salad 5

Rocket, parmesan & balsamic dressing 6

**Desserts**

Classic tiramisu 8.5

Sicilian cannolo with pistachio ice cream 8.5

Chocolate fondant with caramel ice-cream 8.5

Orange & almond cake with zabaione ice cream 8.5

Amaretto crème brûlée with tuille 8.5

Selection of Italian cheese 12

Homemade ice creams & sorbet 6

Affogato 6

*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*