

## Sample A la Carte Menu

### First course

- Burrata with smoked aubergine & red onion 12  
Roasted goats' cheese with peppers & balsamic 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  
Thinly sliced roast beef with grilled fennel & horseradish vinaigrette 15

### 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 fried parmesan 14  
Beef bresaola with rocket & parmesan 12

### Pasta, risotto & soup

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

- Courgette & potato soup 10  
Winter minestrone 12  
Spaghettoni with tomato & basil 8 / 14  
Ricotta & spinach tortelli with butter & sage 14 / 20  
Black fusilli with prawns & peas 16 / 22  
Linguine with crab, garlic, chilli & lemon 18 / 24  
Pappardelle with quail & shallots 16 / 22  
Strozzapreti with wild boar 16 / 22  
Macaroni with rabbit ragout & black olives 16 / 22  
Guinea fowl ravioli in a rosemary sauce 16 / 22  
Classic lasagna 18  
Risotto with pumpkin, sage & gorgonzola 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*

## Main course

Roasted cod with mussels, potatoes & tomato 26

Pan fried seabream with chili chard, garlic & anchovies sauce 26

Pan fried monkfish with 'barba di frate', cherry tomatoes, capers & oregano 30

Roasted duck breast with lentils & crispy polenta 26

Grilled rump of lamb with aubergine purée & shallots 28

Pan fried venison with barley risotto & morel mushrooms 28

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

## From the grill

Organic salmon 22

Organic chicken paillard 18

Wild seabass 28

Beef fillet 29

Tuna 24

Beef rib eye 26

Swordfish 24

Lamb cutlets 26

Mixed fish 28

## 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

Custard filled profiteroles with hot chocolate sauce 8.5

Orange & almond cake with zabaione ice cream 8.5

Amalfi lemon tart with raspberry sorbet 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*