

Sample A la Carte Menu

First course

- Burrata with tomato gazpacho & basil oil 12
- Peach & mozzarella salad with toasted almonds 12
- Avocado & baby spinach salad with crispy pancetta 12
- Goats cheese salad with watercress & roasted peppers 12
- Octopus alla plancha with green beans, potatoes & confit tomato 16
- Fresh hand-picked crab with apple & cucumber 15
- Marinated wild salmon with avocado 22
- Selection of cured meats 14
- Parma ham with melon 14
- Vitello tonnato 15

Carpaccio

- Octopus carpaccio with fennel, orange & capers 14
- Scallop carpaccio with cucumber & radish 18
- Beef carpaccio with rocket & parmesan 16

Pasta, risotto & soup

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

- Carrot & thyme soup 10
- Borlotti bean soup with chilli oil 12
- Spaghettoni with tomato & basil 8 / 14
- Ricotta & spinach tortelli with butter & sage 14 / 20
- Cheese ravioli with pecan nuts & tomato concasse 14 / 20
- Macaroni with peas, morels & black truffle 16 / 22
- Pappardelle with rocket, broad beans & pecorino 14 / 20
- Linguine with lobster, garlic, chilli & tomato 26 / 32
- Fusilli with clams & cherry tomatoes 16 / 22
- Strozzapreti with shredded duck ragout 16 / 22
- Classic lasagna 18
- Risotto with crab & lemon 18 / 24
Please note the risottos take 20 minutes to prepare
- Risotto with Italian sausage & saffron 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

- Pan fried wild salmon with asparagus, cherry tomato & mussels 32
Pan fried seabream with potato & a warm tomato salad 26
Roasted monkfish with celeriac purée & baby vegetables 30
Roasted duck breast with garlic chilli broccoli & spelt 26
Pan fried calf liver with peas, carrots & pancetta 26
Veal Milanese with rocket & cherry tomato salad 36

From the grill

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| Organic salmon 22 | Organic chicken paillard 18 |
| Tuna 24 | Beef fillet 29 |
| Seabass 28 | Beef rib eye 26 |
| Swordfish 24 | Lamb cutlets 26 |
| Mixed fish 32 | |

Vegetables & potatoes

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

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| Spinach 5 | Mixed mushrooms 7 | Roast potatoes 5 |
| Green beans 5 | Pea & pancetta 6 | New potatoes 5 |
| Broccoli 5 | Fried courgettes 6 | Mashed potato 4.75 |

Salads

All salads can be made as starters 4 supplement or main 7 supplement

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| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |
| | Tomato & onion 5 | |

Desserts

- Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Cherry ice-cream sundae with a pistachio tuille 8.5
Apricot crumble with 'Fior di latte' 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