

Sample A la Carte Menu

First course

- Burrata with artichoke, chard & olive tapenade 12
 Seared scallops with butternut squash & n'duja 16
 Fresh hand-picked crab with apple & cucumber 15
 Octopus carpaccio with beetroot, green beans & orange 14
 Seared beef autumn salad with Jerusalem artichoke 16
 Selection of cured meats 14
 Parma ham with rocket & melting Tomino cheese 14
 Vitello tonnato 15

Salads

Also available as a side dish

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| Green leaf salad
9 / 12 | Tomato & mozzarella
10 / 13 | Rocket & parmesan
10 / 13 |
| Beetroot, goats cheese &
pecan nuts 11 / 14 | Tomato & onion
9 / 12 | Avocado & baby spinach
with pancetta 11 / 14 |

Pasta, risotto & soup

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

White Truffle with Scrambled Eggs, Tagliatelle or Risotto 45 / 75
(Extra white truffle shavings £15 per gram)

- Leek & potato soup 10
 Artichoke & potato soup with mushrooms & croutons 12
 Spaghettini with tomato & basil 8 / 14
 Pumpkin gnocchi with mixed mushrooms & black truffle 16 / 22
 Linguine with lobster, garlic, chilli & tomato 26 / 32
 Strozzapreti with wild boar 16 / 22
 Venison ravioli in a rosemary sauce 16 / 22
 Pappardelle with hare ragout 16 / 22
 Classic lasagna 18
 Risotto with gorgonzola & radicchio 18 / 24
Please note the risottos take 20 minutes to prepare
 Risotto with black truffle & Castelmagno cheese 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 cod with olive oil mash, parsley sauce & mussels 28
Pan fried halibut with baby chard & creamy porcini mushrooms 32
Roasted monkfish with celeriac purée & baby vegetables 30
Roasted duck breast with barley risotto & girolle mushrooms 26
Osso buco with saffron risotto 30
Beef Rossini with foie gras, spinach, crouton & black truffle 39
Pan fried venison saddle with lentils & polenta 30

From the grill

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|-------------------|-----------------|
| Organic salmon 22 | Baby chicken 24 |
| Tuna 24 | Beef fillet 29 |
| Wild seabass 32 | Beef rib eye 26 |
| Swordfish 24 | Lamb cutlets 26 |
| King prawns 30 | Veal chop 36 |

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 | Porcini mushrooms 7 | New potatoes 5 |
| Broccoli 5 | Fried courgettes 6 | Mashed potato 4.75 |

Desserts

- Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Chocolate fondant with 'fior di latte' ice-cream 8.5
Ricotta & pear cheesecake with chocolate 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



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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