

## Sample A la Carte Menu

### First course

- Burrata with tomato coulis & baked aubergine 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*

- |  |                                |   |
|--|--------------------------------|---|
| Green leaf salad<br>9 / 12                     | Tomato & mozzarella<br>10 / 13 | Rocket & parmesan<br>10 / 13                    |
| Beetroot, goats cheese &<br>pecan nuts 11 / 14 | Tomato & onion<br>9 / 12       | Avocado & baby spinach<br>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)*

- Carrot & thyme 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  
Roast beef & spinach ravioli in red wine 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 artichoke & black truffle 32  
Roasted monkfish with grilled polenta & porcini mushrooms 30  
Roasted duck breast with barley risotto & girolle mushrooms 26  
Lamb shank with mashed potato & balsamic 26  
Beef Rossini with foie gras, spinach, crouton & black truffle 39  
Pan fried venison saddle with cabbage, lentils & morels 29

## From the grill

- |                   |                     |
|-------------------|---------------------|
| Organic salmon 22 | Chicken paillard 20 |
| 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*

- |               |                     |                    |
|---------------|---------------------|--------------------|
| 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



**STREETSMART**  
HELPING THE HOMELESS

*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*