

## ITALIAN CLASSICS

January – March 2024

### STARTERS

**vitello tonnato**, lemon, parsley, capers

**Ligurian seafood soup**, scampi, saffron aioli, parmesan cheese

**burrata**, saffron pickled vegetables, toasted focaccia

**butternut squash carpaccio**, almond cream, candied pumpkin seeds, sage & amaretto (vg)



### MAINS

**Somerset Saxon chicken Milanese**, rocket, lemon, parmesan

**roast Cornish cod**, St Austell Bay mussels, soffritto, braised cannellini beans

**gnocchi con parmigiano**, braised black cabbage, chilli, fennel, onion, parmesan cream & preserved tomato oil

**Glenarm Estate salt aged flat iron steak**, citrus marinated aubergines, salsa verdi  
*(served medium rare or well done – please specify)*

**roasted hispi cabbage**, burnt apple puree, pumpkin & walnut pesto (vg)

selection of seasonal side dishes for the table



### DESSERTS

**tiramisu**

**Islands 75% chocolate mousse**, hazelnuts & pouring cream

**apple tarte tatin**, vanilla ice cream

**meringue**, blackberry & lemon (vg)

**selection of British & Italian cheeses** (£10pp supplement)

**tea, coffee & petit fours**

£85.00 per person



A seasonal pasta dish that represents the kitchens fresh approach can be added as middle course, between starter and main, for an additional £18.00 per person

All prices are inclusive of VAT. A pre-order is required no less than 10 working days before your event date. For more information on allergens, please speak to your server. Please inform one of the team if you have any dietary requirements. If you are happy with the food and service, a 12.5% gratuity is suggested, which is shared in full with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).