

SPRING EVENTS DINNER MENU

March, April, May 2020



STARTERS

vitello tonnato, crispy capers, parsley, lemon
dry cured Italian ham, orange, basil
smoked cod roe, breakfast radish, pickled fennel
salmon gravadlax, pickled celery, caper berries
kohlrabi salad, cucumber, fennel, dill (v)
organic beetroot, bitter leaves, orange, hazelnut (vg)



MAINS

pork rump, white beans, salsa verde
chicken schnitzel, parmesan, bitter leaves
sea bass, steamed sprouting broccoli, spiced shrimp butter
gilthead bream, braised fennel, purple olive dressing
risotto bianco, fine herbs (v)
roasted cauliflower, apple caramel, chilli & capers (vg)

selection of seasonal side dishes £4.00 per guest



DESSERTS

chocolate mousse, pouring cream, pistachio
choux bun, rhubarb fool
tiramisu
blood orange carpaccio, new season's olive oil, mint
buttermilk panna cotta, pink grapefruit
English & Italian artisan cheese selection (£10 supplement)

£55.00 per person

All prices are inclusive of VAT

A pre-order is required no less than 10 working days before your event date

A discretionary 12.5% service charge will be added to your bill

For more information on allergens, please speak to your server

Please inform one of the team if you have any dietary requirements