

Menu Samples

SET MENU I £59 per person

STARTERS

Roasted Romano peppers, stracciatella, basil oil

Salmon tartare, smashed avocado, capers,
chives, croutons

Bruschetta with sliced beef, rocket, truffle aioli

MAIN COURSES

Risotto pomodoro with burrata cheese,
confit garlic, sun-dried tomatoes

Salmon fillet, creamy saffron sauce, green
peppercorns, spinach

Chicken Milanese with rocket, cherry tomatoes,
parmesan, lemon

DESSERTS

Chef's Daily Selection

SET MENU II £70 per person

STARTERS

Truffle Arancini stuffed with mozzarella cheese,
wild mushroom sauce

Cured sea bream, citrus sauce, blood orange

Vitello tonnato, tender sliced veal, tuna sauce,
capers, cherry tomatoes

MAIN COURSES

Risotto truffle, butter, parmesan, slow-cooked
egg yolk confit, fresh black truffle

Sea bass fillet with lemon butter-anchovy sauce, spinach

Slow-cooked ox cheeks, red wine sauce,
mashed potato with confit garlic

DESSERTS

Chef's Daily Selection

SET MENU III £90 per person

STARTERS

Seasonal tomatoes, burrata, baron red onion,
capers, sweet balsamic sauce, basil

Yellowfin tuna tartare with avocado mousse,
slow-cooked egg yolk, shallot, chives, micro parsley

Beef carpaccio with anchovy-pecorino cheese aioli,
rocket salad, parmesan, olive oil

MAIN COURSES

Tagliolini with truffle sauce, parmesan,
fresh seasonal black truffle

Sea bass with lobster tomato sauce,
roasted baby potatoes, olives sun-dried tomatoes,
basil

Rack of lamb, pistachio olive crust, mint jus,
triple cooked chips, burnt shallots

DESSERTS

Chef's Daily Selection

ADDITIONAL COURSES

Three cheeses selection is available for £10 per person

Menu samples are subject to change due to the seasonality of the products and offerings. Only one set menu can be selected for the whole group.
For groups of above 14 guests individual preorder is required no later than 72 hours prior the event alongside with any allergies or any other dietary requirements.