



-3 Course Set Menu £45 pp-

Rosemary focaccia + marinated olives on the table

-Starters-

Smoked salmon, dill, capers, horseradish + cream cheese bruschetta

Mixed beetroot, goats' cheese, pine nuts, watercress salad *(gf -vg without cheese)*

Bresaola, rocket, pine nuts, shaved parmesan

-Mains-

Saffron risotto, fried artichoke flower, smoked chilli oil *(vg/gf)*

Grilled squid, risotto nero *(gf)*

Rump of Welsh lamb, colcannon mash, purple carrots, mint sauce, Madeira jus *(£5 supplement)*

served pink

Pecorino + spinach tortelloni, radicchio, porcini cream, parmesan ^(v)

Lamb ragu pappardelle

-Dessert-

Tiramisu

Peanut butter blondie, vegan chocolate sorbet *(vg/gf)*

Cheeseboard (Manchego, Gorgonzola, Brie de Meaux, picos, grapes) *(£3 supplement)*

Please inform your waiter of any allergies and enquire about vegan options. Menus are subject to change due to seasonality and product availability. Bespoke and two-course set menus are available upon request. Exclusive hire events attract a 15% service charge to the bill, and for non-exclusive events, a discretionary 12.5% service charge will be added to the original bill.



-Canapes-

3 choices for £18.50 pp - 4 choices for £24 pp - 5 choices for £29 pp

(Minimum order of 3 choices for 20pp)

Mini mushroom arancini ^(v)

Mini tomato + black olive bruschetta ^(vg)

Pan con tomate, jamon iberico

Smoked salmon blinis, cream cheese, chives

Dressed crab, cucumber boat

Fig + gorgonzola tartlet ^(v)

Jamon Iberico croquette

Goats cheese + beetroot gnocchi lollipop

Prosciutto wrapped asparagus

Grilled Mediterranean vegetable skewers ^(vg)

Goats cheese crostini, aubergine caviar ^(v)

Pasteis de bacalhau, tartare ^(salt cod fritters)

Chilli + garlic prawns

Beef + cheese slider

Pistachio bombolini lollipop, chocolate sauce ^(v)

Fruit skewers ^(vg)

Chocolate brownie bites, Chantilly cream ^(v)

Peanut butter blondie bites, raspberry coulis ^(vg)

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-Bowl Food-

£9 per bowl

(Minimum order of 25 bowls. Maximum of 3 selections)

Pappardelle lamb ragu

Wild Mushroom Risotto, Parmesan Crisp

Herb Risotto, Chicken Lollipop

Saffron Risotto, Grilled Artichoke Heart ^(vg/gf)

Spanish Chickpea Stew ^(vg/gf)

Penne Arrabiata, Stracciatella ^(v/ vg without cheese)

Grilled Vegetable Skewer, tabouleh ^(vg)

Roasted salmon, mediterranean vegetable couscous

Cheeseburger Slider

Mozzarella + Tomato Tortelloni, Arrabiata Sauce ^(v)

Pumpkin + Sage Tortelloni, Sage Oil ^(vg)

Pecorino + Honey Tortelloni,

-Platters-

Each platter serves 8 pp

(Minimum order of 2 of each platter)

Meat Antipasti

Coppa, Bresaola, Jamon Iberico, Salchichon, Focaccia, Picos, Olives £70

Cheese Antipasti

Manchego, Gorgonzola, Taleggio, Mozzarella Pearls, Focaccia, Picos £65

Vegan Antipasti

Grilled Mediterranean Vegetables, Wild Mushroom In Oil, Sunblushed Tomatoes, Green + Red Pesto, Babaganoush, Rocket, Focaccia, Olives ^(vg) £55

Fruit Platter

Fresh Seasonal Fruit, Pistachio bombolini + Chocolate Sauce £50

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