

THE GATHERING

£42 per person

Warm, generous and relaxed. A sharing menu perfect for lunch bookings.

STARTER - to share

Bread - country sourdough, artisanal guttiau flat bread, "franci bio" extra virgin olive oil

Nocellara Olives + Smoked Almonds

Panelle - chickpea fritters, rocket, lemon

Anchovies from Cetara - crispy polenta and black truffle

Evoo whipped Salted Cod - puntarelle, polenta crisps

In-house Smoked Salmon - fennel salad, orange

Burrata - tuscan tomato bread, basil

OPTIONAL ADD ONS

Maccheroni - main course to share (+£9pp)

red prawns, turnip top OR turnip top, semi-dried datterino tomato (v)

Tiramisu - dessert to share (+£5pp)

savoardi, espresso coffee liquor, mascarpone cream

SOMMELIER'S WINE TASTING

Elevate your experience with a guided tasting of 4 Italian wines (+£25pp)

Discover the flavours of Italy with our wine tastings.

Perfect for wine lovers and the curious alike!

DRINK PACKAGE - (+£50pp)

Welcome Cocktail - a choice between Pomegroni, Tangerine Spritz or Crodino Spritz

Bubbles - Prosecco (1 glass)

Wine - a choice between

Verdicchio "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

Rosso "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

After Dinner - a choice between Limoncello or Dark Chocolate Martini

Coffee + Tea - Still + Sparkling Water

All menus are subject to seasonal changes. Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge applies.

baccalà

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THE CELEBRATION

£62 per person

*Our most loved group menu. Generous, seasonal, and designed to delight.
Ideal for business meals or dinners with friends.*

STARTER - to share

Bread - country sourdough, artisanal guttiau flat bread, "franci bio" extra virgin olive oil

Nocellara Olives

Anchovies from Cetara - *crispy polenta and black truffle*

Evoo whipped Salted Cod - *puntarelle, organic polenta chips*

In-house Smoked Salmon - *fennel salad, orange*

Sauteed Scottish Mussels - *sourdough, cherry tomato, wild rocket*

Burrata - *tuscan tomato bread, basil*

MAIN COURSE - a choice between

Maccheroni - *lamb ragu, pecorino*

Grilled Prawn and Squid Skewer - *bitter greens, black lime*

Ravioli - *nettle and ricotta, piemonte hazelnut (v)*

DESSERT

Tiramisu - *savoardi, espresso coffee liquor, mascarpone cream*

OPTIONAL ADD ONS

Oyster - *homemade spicy sauce, amalfi lemon* (+4 each | +£21 for ½ dozen)

Fritto Misto - *fried squid and prawns - middle course to share* (+£12pp)

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THE FEAST

£79 per person

A full journey through our kitchen. Perfect for sharing, any time.

STARTER - to share

Bread + EVOO - country sourdough, artisanal guttaiu flat bread, "franci bio" extra virgin olive oil

Nocellara Olives + Smoked Almonds

Bresaola della Valtellina - sheep ricotta, walnut, wild rocket

Tuna Tartare - artichokes, lovage, samphire

EvoO whipped Salted Cod - puntarelle, polenta crisps

Fried Baby Squid - black rice flour, saffron mayonnaise

Sauteed Scottish Mussels - sourdough, cherry tomato, wild rocket

Burrata - tuscan tomato bread, basil

MAIN COURSE - a choice between

Grilled Bream - broad beans, chicory, wild fennel

Red Wine Braised Ox Cheek - king oyster mushroom, tenderstem broccoli

Ravioli - nettle and ricotta, piemonte hazelnut (v)

DESSERT - a choice between

Grapefruit Mille Feuille - sambuca pastry cream

Tiramisu - savoiardi, espresso coffee liquor, mascarpone cream

OPTIONAL ADD ONS

Oyster - homemade spicy sauce, amalfi lemon (+4 each | +£21 for ½ dozen)

Risotto - asparagus, watercress, pecorino sardo - middle course to share (+£12pp)

DRINK PACKAGE - (+£50pp)

Welcome Cocktail - a choice between Pomegroni, Tangerine Spritz or Crodino Spritz

Bubbles - Prosecco (1 glass)

Wine - a choice between

Verdicchio "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

Rosso "Di Gino" | Fattoria San Lorenzo | 2023 | Marche (2 glasses)

After Dinner - a choice between Limoncello or Dark Chocolate Martini

Coffee + Tea - Still + Sparkling Water

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