

AUTUMN MENU I

£55 per person

TO SHARE

Bread + Extra Virgin Olive Oil

country sourdough, artisanal guttiau flat bread, "franci bio" evoo

Nocellara Olives

Oyster

homemade spicy sauce, amalfi lemon

(£3.5 supplement each / £18 supplement for ½ dozen)

Prawns

radicchio, avocado, clementine

Fried Baby Squid

black rice flour, saffron mayonnaise

Burrata

tuscan tomato bread, basil

MAIN COURSE

Grilled Sea Bass Fillet

escarole, pine nuts, raisin, roasted polenta

DESSERT

Tiramisu

savoardi, espresso coffee liquor, mascarpone cream

Please ask about allergies & dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.

baccalà

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AUTUMN MENU II

£75 per person

STARTER - to share

Bread + Extra Virgin Olive Oil

country sourdough, artisanal guttiau flat bread, "franci bio" evoo

Nocellara Olives + Smoked Almonds

Oyster

homemade spicy sauce, amalfi lemon

(£3.5 supplement each / £18 supplement for ½ dozen)

Wild Bass Carpaccio

ligurian trombetta courgette, orange infused olive oil

Baccalà Mantecato

crispy polenta

Fried Baby Squid

black rice flour, saffron mayonnaise

Burrata

tuscan tomato bread, basil

MAIN COURSE

Roasted Monkfish

pork guanciaie, wild fennel, broad beans and chicory

DESSERT

Grapefruit Mille Feuille

sambuca pastry cream

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AUTUMN MENU (v)

£55 per person

STARTER - to share

Bread + Extra Virgin Olive Oil
country sourdough, artisanal guttiau flat bread, "franci bio" evoo
Nocellara Olives + Smoked Almonds

STARTER

Broad Bean Dip
"romana" courgette, lemon, capers

MAIN COURSE

Grilled King Oyster Mushroom
borlotti beans ragout, wild fennel

DESSERT

Lemon Sorbet
fresh pomegranate

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DRINK PACKAGE I

£35 per person

COCKTAIL

a choice between

Negroni Sbagliato

campari, red vermouth, prosecco

Tangerine Spritz

tangerine juice, prosecco, fresh thyme, candied tangerine

WINE

a choice between

Carricante Terre Siciliane | Corte dei Mori | Sicily | 2022 (2 glasses)

Barbera "Icaro" | Villa Doria | Piemonte | 2022 (2 glasses)

DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

COFFEE + TEA

STILL + SPARKLING WATER

The drink packages are optional, you are welcome to choose from our a la carte cocktail and wine list.

Please ask about allergies & dietary requirements.

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DRINK PACKAGE II

£50 per person

COCKTAIL

a choice between

Negroni Sbagliato

campari, red vermouth, prosecco

Limoncello Spritz

limoncello terre di limoni, prosecco, fresh thyme

SPARKLING

Col Fondo “Sottoriva” | Malibran | Veneto | 2021 (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)

DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

COFFEE + TEA

STILL + SPARKLING WATER

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