



Sample A la Carte Menu June 2019

First course

- Burrata with tomato & black olive tapenade 12
Grilled English asparagus with goats cheese & quail eggs 15
Fresh hand-picked crab with avocado & citrus 18
Octopus carpaccio with fennel, orange & lemon dressing 15
Selection of cured meats 16
Parma ham with mozzarella 16
Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

- Onion & rosemary soup 8
Broad bean & rocket soup 10
Pappardelle with mixed mushrooms & black truffle 18 / 24
Asparagus & ricotta tortelli in butter & sage 16 / 22
Rocket fusilli with tuna, black olives & confit tomato 16 / 22
Macaroni spring vegetable carbonara with black truffle 18 / 24
Strozzapreti with prawns, broad beans & lemon 16 / 22
Linguine with lobster, garlic, tomato & chilli 30 / 36
Classic lasagna 22

Risotto

Please note the risottos take 20 minutes to prepare

- Pea & mint risotto 24 / 30
Crab & lemon risotto 26 / 32

*A full a la carte gluten free,
vegan & vegetarian menu
is available on request*

*For more information on dishes that may contain allergens,
Please ask your server.*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception
Please ask reception for more information*

Main course

- Roasted hake with spring vegetables & mussels 28
Pan fried monkfish with celeriac purée & baby vegetables 36
Pan fried halibut with barba di frate, cherry tomatoes & caper sauce 38
Honey glazed duck breast with baby carrots & button onions 28
Grilled rump of lamb with aubergine purée & peppers 28
Pancetta wrapped veal medallions, aubergine parmigiana & asparagus 40

From the grill

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| Seabass 28 | Lamb cutlets 30 |
| Tuna 26 | Beef rib eye (250gr) 30 |
| Swordfish 24 | Beef fillet (250gr) 38 |
| Organic salmon 22 | Veal chop 34 |
| Halibut 36 | |

Vegetables & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

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| Spinach 5 | Broccoli 5 | Green beans 5 |
| New potatoes 5 | Mashed potato 5 | Roast potatoes 5 |
| Mixed mushrooms 7 | Fried courgettes 6 | English asparagus 10 |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

Desserts

- Classic tiramisu 8.75
Sicilian cannolo with pistachio ice cream 8.75
Amaretto crème brûlée 8.75
Vanilla panna cotta with raspberry coulis 8.75
Chocolate & hazelnut fondant with 'Fior di latte' ice-cream 8.75
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 7
Vanilla ice cream topped with espresso coffee
Petit fours 10

*Some of our dishes may contain nuts
Please inform your waiter when ordering*

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay