

OUR MENU IS A CELEBRATION OF THE MEDITERRANEAN, INSPIRED BY THE RICH CULINARY TRADITIONS AND SEASONAL PRODUCE OF THE REGION. CANAPÉS WE RECOMMEND SELECTING 3 TO 4 COLD & 3 TO 4 HOT CANAPES PER PERSON COLD CANAPES £5 PER PIECE BRUSCHETTA, TOMATO CAPONATA, SALTED RICOTTA SARDINE ON TOAST, PIQUILLO PEPPER SMOKED PANCETTA & CRISPY POLENTA HOME-MADE FOCACCIA BREAD, MORTADELLA, OLIVE OIL HOT CANAPES £5 PER PIECE WILD MUSHROOM AND TRUFFLE ARANCINI PIZZETTE MARINARA, TOMATO, OREGANO, GARLIC OIL BARBECUED DINGLEY DELL PORK SKEWERS MINI BURGER, SLOW COOKED SHORT RIBS, CARAMELIZED ONION, & GORGONZOLA BOWLS £9 PER ITEM PADRON PEPPER, ESPELETTE, PECORINO CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR WARM MEDITTERRANEAN BABY OCTOPUS, OLIVE TAGGIASCHE GRILLED SPICY BABY CHICKEN, GARLIC OIL DUCK RAGOUT MALTAGLIATI, PANGRATTATO PRIME UK BEEF CEVICHE, BOTTARGA DESSERTS £4 PER PIECE

> TIRAMISÙ Chocolate tartlette, salted caramel Doughnut, vanilla cream, morello cherry