



OUR MENU IS A CELEBRATION OF THE MEDITERRANEAN, INSPIRED BY THE RICH CULINARY
TRADITIONS AND SEASONAL PRODUCE OF THE REGION.

£60 MENU

GUESTS NEED TO PRE-ORDER 1 STARTER, 1 MAIN AND 1 DESSERT
PRE-ORDER NEEDS TO BE MADE 1 WEEK PRIOR THE EVENT

STARTERS

VEAL TONNATO

OR

CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR

OR

WARM MEDITERRANEAN BABY OCTOPUS, OLIVE TAGGIASCHE

MAINS

GRILLED SPICY BABY CHICKEN, GARLIC OIL, SEASONAL LEAF SALAD

OR

RISOTTO, CUTTLE FISH RAGOUT, BOTTARGA

OR

BERKSHIRE PORK, APPLE MUSTARD, SAUTEED TURNIP TOP

OR

BEEF FILET STEAK, PEPPERCORN SAUCE, FRENCH FRIES (£10 SUPPLEMENT)

DESSERTS

TIRAMISÙ

OR

CHOCOLATE TART, SALTED CARAMEL

OR

DOUGHNUT, VANILLA CREAM, MORELLO CHERRY

FROM 28 GUESTS AND ABOVE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

A SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.