



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

FROM SMALL PLATES AND BITES PERFECT FOR SHARING, TO HANDMADE PASTAS AND GENEROUS MAINS, SOURCED FROM INDEPENDENT GROWERS AND DAY BOAT FISHERMEN

MENUS AVAILABLE FOR UP TO 28 GUESTS

FEASTING £55 SET MENU

OPTIONAL EXTRA BITES

JEROME MIET OYSTER, APPLE DASHI	6.5 EACH
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL	34

TO START

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL
WILD MUSHROOM AND TRUFFLE ARANCINI
BRUSCHETTA, TOMATO CAPONATA, SALTED RICOTTA
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR
BARBECUED DINGLEY DELL PORK SKEWER
PIZZETTA MARINARA, TOMATO, OREGANO, GARLIC OIL
PADRON PEPPER, ESPELETTE, MANCHEGO

MAINS

GRILLED SPICY BABY CHICKEN, GARLIC OIL
BIGOLI CACIO E PEPE
BAKED WHOLE SEABREAM

SIDES

HOME-MADE FRIES, PAPRIKA AIOLI
SAUTÉED BROCCOLI, CHILLI & GARLIC
SEASONAL LEAF SALAD

DESSERTS

TIRAMISÙ
DOUGHNUT, VANILLA CREAM, MORELLO CHERRY

FEASTING £65 SET MENU

OPTIONAL EXTRA BITES

JEROME MIET OYSTER, APPLE DASHI	6.5 EACH
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL	34

TO START

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL
SARDINE ON TOAST, PIQUILLO PEPPER
BRUSCHETTA, TOMATO CAPONATA, SALTED RICOTTA
PRIME UK BEEF CEVICHE, BOTTARGA
WARM MEDITERRANEAN BABY OCTOPUS, OLIVE TAGGIASCHE
PIZZETTA MARINARA, TOMATO, OREGANO, GARLIC OIL
PADRON PEPPER, ESPELETTE, MANCHEGO

MAINS

SIRLOIN STEAK, PEPPERCORN SAUCE
BIGOLI CACIO E PEPE
BAKED WHOLE SEABREAM

SIDES

HOME-MADE FRIES, PAPRIKA AIOLI
SAUTÉED BROCCOLI, CHILLI & GARLIC
SEASONAL LEAF SALAD

DESSERTS

TIRAMISÙ
CHOCOLATE TART, SALTED CARAMEL SAUCE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.