



Dinner Menu

Menu 1

£30.00 per person

Smoked salmon pate,
sourdough crostini, rocket with a lemon dressing

Bresaola, rocket, shaved Pecorino,
black pepper & extra virgin olive oil

Ribollita
Tuscan vegetable soup with canalini beans



Chicken Saltimbocca,
roast breast of chicken with sage and prosciutto

Fine sausages
with good homemade mashed potato
and onion gravy

Caponata
with ricotta in a filo



Crunchy Meringues with fresh fruit salad

Caramelised oranges and Chocolate Ice cream

(All main courses served with appropriate vegetables or salads)

There is a 12.5% discretionary service charge added to your bill



Tasting Plates



Menu 2

£35.00 per person

Piedmontese peppers
tomato, fresh oregano, anchovy roasted

Kipper pate
Melba toast and marmalade

Celeriac soup
with truffle oil



Roast organic loin of Middle White
or Gloucetser old spot pork

Baccala with Swiss Chard,
chickpeas with new seasons extra virgin olive oil

Melanzane Parmigiana
with Aubergines, tomatoes and Parmesan



Affogato al caffe
vanilla ice cream with an espresso coffee

Baked Rice pudding
with hot fruit compote

Chocolate brownies

(All main courses served with appropriate vegetables or salads)

There is a 12.5% discretionary service charge added to your bill



Tasting Plates



Menu 3

£41.00 per person

Wild mushrooms
Porcini, Chiodini and Girolles
with garlic, olive oil, and Iberico ham

Smoked eel, beetroot, potato
and rocket salad, horseradish cream

Pumpkin risotto,
topped with roasted pumpkin and parsley



Roast boned and rolled leg of lamb
With lemon and rosemary

Fillet of halibut
with a fresh herb crust

Leek, talegio and potato crostata
with confit of pendolini tomatoes



Chocolate brownies
with vanilla ice cream

Panna cotta
with red berries and black fruit coulis

Apple crumble
with custard

(All main courses served with appropriate vegetables or salads)

There is a 12.5% discretionary service charge added to your bill



Tasting Plates