

convivial dinner group menu 1

£55 per person

** inclusive of 20% VAT, does not include 12.5% service charge*

ANTIPASTI

served to share

SALMON CRUDO

trapanese pesto, sun-dried tomato, almond

CREAMY POLENTA

fricassée of truffled mushrooms

MARKET SALAD

chicory, root vegetables, truffle pecorino, sherry vinaigrette

PASTE

served to share

CAPPELLACCI

ricotta, mascarpone, black truffle

PIATTI

guest choice of

LEMON SOLE

brussels sprouts, sunchoke purée, artichoke salad, lemon vinaigrette

ROASTED CHICKEN

herb spätzle, root vegetables, butternut squash purée

ROASTED MUSHROOMS

parmesan, tomato glaze

DOLCI

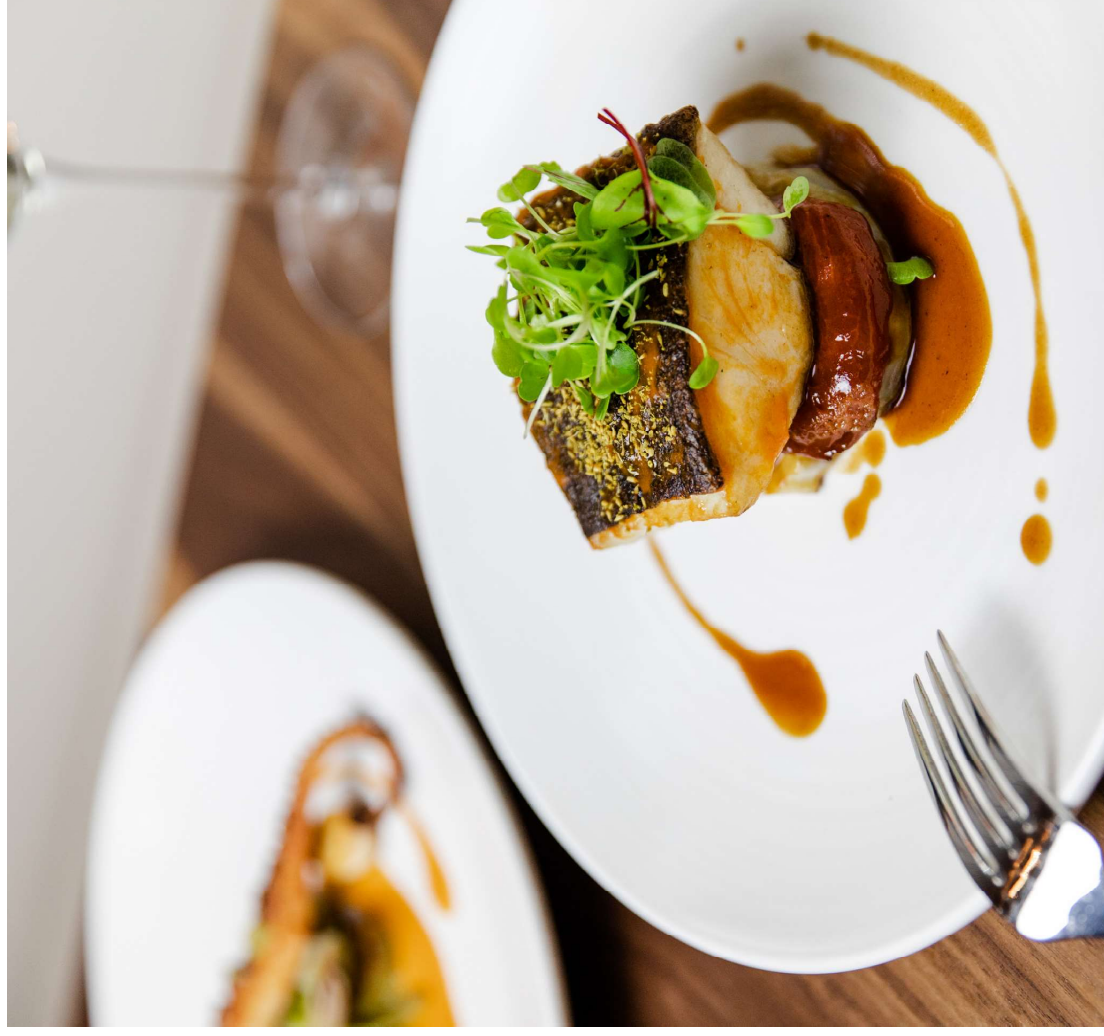
served to share

ESPRESSO BUDINO

salted caramel, chocolate biscotti, hazelnut gelato

VALRHONA CHOCOLATE CAKE

chocolate banana toffee sauce, caramel gelato



convivial dinner group menu 2

£75 per person

** inclusive of 20% VAT, does not include 12.5% service charge*

ANTIPASTI

served to share

RAW YELLOWTAIL

olio di zenzero, pickled red onion

CREAMY POLENTA

fricassée of truffled mushrooms

BURATTA

fig, roasted pear, radicchio, balsamic

PIATTI

guest choice of

BRAISED LENTILS

concentrated tomato, turnip tops

BLACK COD

caramelized fennel, tomato confit

SIRLOIN STEAK

porcini, grapes, guanciale, fingerlings, chestnut purée

PASTE

served to share

SPAGHETTI

tomato, basil

SHORT RIB & BONE MARROW AGNOLOTTI

garlic chips, fresh horseradish

DOLCI

served to share

GIANDUIOTTO

gianduja chocolate, stracciatella gelato

PEAR CINNAMON CRUMBLE TART

toasted pecan, vanilla gelato

