



PREMIUM FOUR COURSE SET MENU
£69.95 PER PERSON

ON ARRIVAL A GLASS OF PROSECCO

TO START
FOR THE TABLE

SICILIAN VERDE OLIVES VE

PANE FINO ALL AGLIO V VE

Hand stretched garlic bread choose from
Rosemary and sea salt / Mozzarella / Tomato and oregano

STARTERS
CHOOSE ONE

ROCK OYSTERS (4)

With shallot mignonette, lemon, tabasco

SEARED SCALLOPS

Pan-seared king scallops, cauliflower purée, 'nduja, samphire

CARPACCIO DI MANZO

Thinly sliced raw beef, parmesan, rocket, truffle dressing

BRUSCHETTA AL POMODORO VE

Toasted sourdough, tomato, basil, garlic, olive oil

COCKTAIL DI GAMBERI ROSSI

Baby Atlantic prawns, Marie Rose sauce, lettuce, lemon, paprika

GAMBERONI DIAVOLA

King prawns, garlic butter, chilli, toasted ciabatta

MAINS
CHOOSE ONE

LINGUINE ALL' ARAGOSTA

Half lobster, lobster bisque, samphire, pomodorini tomatoes, white wine, chilli, basil

COASTATA DI MANZO 10oz RIBEYE

28 day aged steak with vine ripened tomatoes, rosemary fries
Choose peppercorn sauce, garlic butter, truffle butter, red wine sauce or salsa verde

SOGLIOLA DI DOVER

Pan fried dover sole with capers cooked in a lemon butter sauce

PORCINI RISOTTO V

Carnaroli rice, porcini mushrooms, rosemary, Parmesan, truffle

ALL MAINS SERVED WITH TRUFFLE & PARMESAN FRIES & INSALATA VERDE

DESSERTS
CHOOSE ONE

LIMONCELLO SUNDAE VE

Lemon sorbetti, Limoncello shot

TIRAMISU V

Espresso, mascarpone, cocoa

AFFOGATO

Vanilla gelato, double espresso

TO FINISH A LIMONCELLO SHOT TO COMPLETE YOUR MILANO EXPERIENCE

V vegetarian VE vegan

Please ask a member of our team for the gluten free options available. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL