

GROUP

2 courses 38 per person

3 courses 43 per person

ANTIPASTI

Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing, toasted pecans (vg)

Tuna crudo sashimi grade tuna, citrus, capers, mascarpone

Burrata heritage tomato panzanella, compressed shallots and cucumber, basil, carta di musica (v)

MAINS

Spicy pork and 'nduja ragu tagliatelle

Seabass fillet courgette, olive and Aleppo chilli salad, lemon gel and caper jam

Seared chicken breast creamed potatoes, cacciatora sauce, black olive crumb, watercress

Genovese pesto trofie, creamy burrata, toasted pine nuts, borage flowers (vg)

Roasted red pepper pizza pine nut, pesto and black olives

DESSERTS

Strawberry, basil and custard panna cotta

Warm chocolate torta caprese raspberry compôte and vanilla gelato (vg)

BUBBLES *by the glass*

Prosecco 8.5

Champagne 18.5

v - vegetarian | vg - vegan

Please let a member of the team know if you have any allergies or require nutritional information.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today – thank you from the team.