

SPRING MENU I

£55 PER PERSON

TO SHARE

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

olive nocellara
nocellara olives

gamberi, puntarelle, acciughe, crema di avocado
prawns, puntarelle, anchovies, avocado

frittura di calamaretti
black baby squid, saffron mayonnaise

burrata e pappa al pomodoro
burrata, tuscan tomato bread

MAIN COURSE

spigola alla griglia, scarola e polenta
grilled sea bass fillet, escarole, pine nuts, raisin, roasted polenta

DESSERT

tiramisu
savoiardi, espresso coffee liquor, mascarpone cream

Please ask about allergies & dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.

baccalà

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SPRING MENU II

£75 PER PERSON

TO SHARE

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

olive e mandorle
nocellara olives and smoked almonds

carpaccio di spigola, olio di carciofi, finocchi e arancia rossa
wild sea bass carpaccio, artichoke oil, fennel and blood orange

baccalà mantecato con polenta arrostita
baccalà mantecato with roasted polenta

frittura di calamaretti
black baby squid, saffron mayonnaise

burrata e pappa al pomodoro
burrata, tuscan tomato bread

MAIN COURSE

coda di rospo in porchetta con finocchio di mare
monkfish stewed with guanciale, sea fennel, broad beans and chicory

DESSERT

millefoglie di clementine, lamelaka alla sambuca
clementine millefeuille, sambuca pastry cream

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VEGAN SPRING MENU

£55 PER PERSON

TO SHARE

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil
olive e mandorle
nocellara olives and smoked almonds

STARTER

radicchio, carciofi, zucca, noci e sapa
radicchio tardivo, artichoke, pumpkin, walnut, sapa

MAIN

funghi cardoncelli, porri e trevisano
grilled king oyster mushrooms, leeks, radicchio

DESSERT

sorbetto al cioccolato, melograno
dark chocolate sorbet, pomegranate

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DRINK PACKAGE I

£35 PER PERSON

COCKTAIL

pomegroni *jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*

OR

tangerine spritz *tangerine juice, prosecco, fresh thyme, candied tangerine*

WINE

Inzolia Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)

OR

Frappato Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)

DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

COFFEE

STILL + SPARKLING WATER

The drink packages are optional, you are welcome to choose from our [a la carte cocktail and wine list](#).

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DRINK PACKAGE II

£50 PER PERSON

COCKTAIL

pomegroni *jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*

OR

tangerine spritz *tangerine juice, prosecco, fresh thyme, candied tangerine*

SPARKLING

Col Fondo “Sottoriva” | Malibrán | Veneto | 2021 (1 glass)

WINE

Cirò Bianco | Tenuta del Conte | 2021 | Calabria (2 glasses)

OR

Cirò Rosso | Tenuta del Conte | 2021 | Calabria (2 glasses)

SWEET WINE

Isola dei Nuraghi “Oirad” | Ferruccio Deiana | 2017 | Sardegna (1 glass)

COFFEE

STILL + SPARKLING WATER

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