



A TASTE OF OURS

3 COURSES £49  
INCLUDES AN OURS COCKTAIL

## TO SHARE

Bread & Olives (V) 6

Padrón Peppers (VG) 8  
*Galician Padrón peppers & sea salt*

Fried halloumi bites (V) 9  
*parmesan halloumi bites & parsley aioli*

Crispy Baby Squid 14  
*smoked paprika & citrus aioli*

## STARTERS

Burrata (V)  
*datterini tomatoes and fried aubergine*

Carpaccio  
*thinly sliced beef served with rocket and parmesan,  
finished with olive oil*

Beetroot Salad (V)  
*walnuts, spring onion, feta cheese and lemon dressing*

Pea Soup (VG)  
*pea & lemon*

## CHEFS SPECIAL

Sea Bream Ceviche 5  
*mango tiger milk & fresh berries*

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.  
If you have any dietary allergies, please inform your waiter. Not all ingredients are listed on the menu and  
we cannot guarantee the total absence of allergens.  
Detailed informations on allergens is available on request.  
(V) vegetarian | (VG) vegan

## MAINS

Beef Shin & Red Wine Tortelloni  
*butter sauce & beef jus topped with burrata fondue*

Courgette Gnocchi (V)  
*courgette & saffron parmesan fondue*

Pan-Roasted Fillet of Cod  
*Served with scarola, anchovies & olives*

Slow-Cooked Turkey  
*Turkey breast stuffed with mozzarella and bacon, served with potatoes and mushrooms, finished with a carrot and onion sauce*

Rump Steak Tagliata  
*rocket salad, parmesan shaves & chimichurri sauce*

Slow-Cooked Chicken Breast  
*creamed mashed potato & chicken jus*

Salt-Baked Celeriac (VG)  
*salt-baked roast celeriac, carrot, parsnip, brussel sprouts & chimichurri sauce*

## CHEFS SPECIALS

Truffle Bucatini (V) 15  
*butter sauce and parmesan*

Grilled Lamb Cutlets 18  
*pea veloute, seasoned sautéed vegetables & lamb jus*

Native Lobster Linguine 20  
*tomato, parsley & bisque*

## SIDES

Salted Spinach 8  
(VG)  
Charred Tenderstem Broccoli 8  
*chilli, lemon & garlic oil*  
(VG)  
Green Leaf salad 7  
*house dressing*  
(VG)  
Crispy Chips 7  
(VG)  
Parmesan Truffle Chips 9  
(V)

## DESSERTS

Panettone  
*dried fruit cake, served with pistachio cream*  
(V)  
Lotus Biscoff Cheesecake  
*topped with lotus crumble*  
(V)  
Lemon Tartlet  
*topped with burnt meringue*  
(V)  
Indulgent Chocolate Mousse  
*topped with raspberry sauce*  
(VG)  
Ice Cream & Sorbet  
(VG/V)