



A TASTE OF OURS

3 COURSES £69

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

Parmigiana (V) 14
*layers of fried aubergine,
with mozzarella and tomato sauce*

Sea Bream Ceviche
mango tiger milk & fresh berries

Pea Soup (VG)
pea & lemon

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 information 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

Grilled Lamb Cutlets 18
pea velouté, seasoned sauteed vegetables & lamb jus

Native Lobster Linguine 20
tomato, parsley & bisque

SIDES

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

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)