

ITALIAN CLASSICS MENU – LUNCH & DINNER

March, April & May 2025

STARTERS

vitello tonnato, lemon, parsley, capers

asparagus, black garlic mayonnaise

beetroot tart, Westcombe ricotta, bitter leaves

fire roasted peppers, toasted almonds, capers, grilled focaccia (vg)



MAINS

Somerset Saxon chicken Milanese, rocket, lemon, parmesan

roast Cornish cod, braised fennel, preserved lemon & brown shrimp

gnocchi con parmigiano, morel mushroom & wild garlic

Glenarm Estate salt aged rump barrel, caramelised onions, confit mushroom
(served pink or well done – please specify)

Sicilian aubergine, citrus marinade, orange, capers, black olive & oregano (vg)

selection of seasonal side dishes for the table



DESSERTS

tiramisu

buttermilk panna cotta, poached rhubarb

Islands 70% chocolate tart, mint cream

baked Alaska, raspberry sorbet (vg)

selection of British & Italian cheeses (£10pp supplement)



tea, coffee & petit fours

£90.00 per person

All prices are inclusive of VAT. A pre-order is required no less than 10 working days before your event date. Please inform one of the team if you have any dietary requirements. If you are happy with the food and service, a 13.5% gratuity is suggested, which is shared in full with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better)