

ITALIAN CLASSICS

January – February 2025

STARTERS



vitello tonnato, lemon, parsley, capers

Ligurian seafood soup, scampi, saffron aioli, parmesan cheese

bream crudo, apple & sage

butternut squash carpaccio, almond cream, candied pumpkin seeds, sage & amaretto (vg)



MAINS

Somerset Saxon chicken Milanese, rocket, lemon, parmesan

roast Cornish cod, St Austell Bay mussels, soffritto, braised cannellini beans

gnocchi con parmigiano, braised black cabbage, chilli, fennel, onion, parmesan cream & preserved tomato oil

Glenarm Estate salt aged flat iron steak, salsa rosso, rocket & parmesan
(served pink or well done – please specify)

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



DESSERTS

tiramisu

poached pear, yoghurt, honeycomb

chocolate cremeux, roasted pistachio, preserved cherries

baked Alaska, raspberries sorbet, lemon (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 12.5% 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).