



## SAMPLE GROUP MENU

3 courses £34

4 courses £38

### Antipasti to share

Arancini (v)

Gordal olives (v)

Bianchis focaccia, EV olive oil & aged balsamic (v)

Insalata of Treviso, smoked ricotta, courgette red onion & pumpkin seeds (v)

Fritto of soft-shell prawns, lemon & aioli

Breasola

### Primi (optional)

Casarecce with San Marzano pomodoro & ricotta salata (v)

Casarecce with ox cheek & Chianti ragu

### Secondi

Roast cauliflower with garlic puree, pomegranate rossa & spinach (v)

Charcoal grilled pollock with pink fir apple potatoes, seasonal greens & salsa verde

Pork loin steak with soft polenta, hispi cabbage & burnt apple puree

### Dolci (optional)

Rhubarb frangipane tart with gelato (v)

White chocolate Basque cheesecake & orange with salt caramel (v)

Gorgonzola Dolce, flat bread & mostarda

All dietary requirements must be submitted at least 12 hours before booking.  
All menus are dependent on the availability of local produce and are therefore subject to change.  
10% discretionary service charge added on to all bills.