



-3 Course Set Menu £45 pp-

Rosemary focaccia + marinated olives on the table

-Starters-

Smoked salmon, dill, capers, horseradish + cream cheese bruschetta

Waldorf salad *(gf -vg without cheese)*

Piel de Sapo melon, prosciutto San Daniele ^(gf)

-Mains-

Mint + pea tortelloni, arrabiata sauce ^(vg)

Seabass fillet, crushed new potatoes, roasted baby leeks, salsa verde ^(gf)

Grilled Rib-Eye steak, roasted vine tomato, pommes puree, spinach, peppercorn sauce*

**(£5 supplement) served pink or through*

Spinach + watercress risotto, sunblushed tomato, roasted goats cheese ^(v/gf)

Lamb ragu pappardelle

-Dessert-

Tiramisu

Peanut butter blondie, vegan chocolate sorbet ^(vg/gf)

Cheeseboard (Manchego, Gorgonzola, Brie de Meaux, picos, grapes) *(£3 supplement)*

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product availability. Bespoke and two-course set menus are available upon request. Exclusive hire events attract a 15% service charge to the bill, and for non-exclusive events, a discretionary 12.5% service charge will be added to the original bill.



-Canapes-

3 choices for £18.50 pp - 4 choices for £24 pp - 5 choices for £29 pp

(Minimum order of 3 choices for 20pp)

Mini mushroom arancini ^(v)

Mini tomato + black olive bruschetta ^(vg)

Pan con tomate, jamon iberico

Smoked salmon blinis, cream cheese, chives

Dressed crab, cucumber boat

Fig + gorgonzola tartlet ^(v)

Jamon Iberico croquette

Goats cheese + beetroot gnocchi lollipop

Prosciutto wrapped asparagus

Grilled Mediterranean vegetable skewers ^(vg)

Goats cheese crostini, aubergine caviar ^(v)

Pasteis de bacalhau, tartare ^(salt cod fritters)

Chilli + garlic prawns

Beef + cheese slider

Pistachio bombolini lollipop, chocolate sauce ^(v)

Fruit skewers ^(vg)

Chocolate brownie bites, Chantilly cream ^(v)

Peanut butter blondie bites, raspberry coulis ^(vg)

Please inform your waiter of any allergies and enquire about vegan options. Menus are subject to change due to seasonality and product availability. Bespoke and two-course set menus are available upon request. Exclusive hire events attract a 15% service charge to the bill, and for non-exclusive events, a discretionary 12.5% service charge will be added to the original bill.



-Bowl Food-

£9 per bowl

(Minimum order of 25 bowls. Maximum of 3 selections)

- Pappardelle lamb ragu
- Wild Mushroom Risotto, Parmesan Crisp
- Herb Risotto, Chicken Lollipop
- Saffron Risotto, Grilled Artichoke Heart ^(vg/gf)
- Spanish Chickpea Stew ^(vg/gf)
- Penne Arrabiata, Stracciatella ^(v/ vg without cheese)
- Grilled Vegetable Skewer, tabouleh ^(vg)
- Roasted salmon, mediterranean vegetable couscous
- Cheeseburger Slider
- Mozzarella + Tomato Tortelloni, Arrabiata Sauce ^(v)
- Pumpkin + Sage Tortelloni, Sage Oil ^(vg)
- Pecorino + Honey Tortelloni,

-Platters-

Each platter serves 8 pp

(Minimum order of 2 of each platter)

Meat Antipasti

Coppa, Bresaola, Jamon Iberico, Salchichon, Focaccia, Picos, Olives £70

Cheese Antipasti

Manchego, Gorgonzola, Taleggio, Mozzarella Pearls, Focaccia, Picos £65

Vegan Antipasti

Grilled Mediterranean Vegetables, Wild Mushroom In Oil, Sunblushed Tomatoes, Green + Red Pesto, Babaganoush, Rocket, Focaccia, Olives ^(vg) £55

Fruit Platter

Fresh Seasonal Fruit, Pistachio bombolini + Chocolate Sauce £50

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