

BUSINESS SET MENU

Two courses for £28
Three courses for £33

ANTIPASTI

Finocchiona salami

Thinly sliced fennel salami with wild rocket and parmesan shavings *165kcal*

Bufala mozzarella

Fresh bufala mozzarella with grilled marinated violet aubergine, zucchini, red peppers and basil *318kcal*

Insalata mista

Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint,
basil and aged balsamic vinegar *110kcal*

PRIMI

Pappardelle con ragù di manzo

Fresh pasta with slow cooked beef in Chianti and Marzano tomatoes *373kcal*

Ravioli di erbette

Mixed green ravioli with Swiss chard, rocket and cime di rapa, ricotta, butter and sage *350kcal*

Arrosto di faraona

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone on
pagnotta bruschetta with Swiss chard and Portobello mushrooms *660kcal*

DOLCI

Amalfi lemon tart

With crème fraîche *274kcal*

Ricotta cheesecake

with pears, sultanas marinated in Marsala and vanilla *440kcal*

Affogato

Vanilla ice cream with espresso *129kcal*

Adults need around 2,000kcal a day

Available for tables of up to six people. Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill.

THEO RANDALL

