



# Private Dining Set Menu

43.95 PER PERSON

## Nibbles +£5pp

warm rosemary & garlic focaccia bread with extra virgin olive oil and balsamic ,  
marinated olives 

## To Start

### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

### ITALIAN-STYLE HOUMOUS

with crisp music bread, pumpkin seeds  
and a drizzle of pesto

### SLOW-COOKED VEGAN MEATBALLS

vegan meatballs in a rich tomato sauce with  
chilli and micro basil, served with focaccia bread

### GARLIC ROASTED KING PRAWNS

+5.00

with puttanesca fregula

### WILD MUSHROOMS

in a garlic cream sauce with crispy shallots  
and toasted Puglian bread

### PAN-SEARED KING SCALLOPS

+5.00

with crispy pancetta, pea purée, mint,  
chilli oil and pork crumb

## Mains

### PAN-FRIED FILLETS OF SEA BASS

with seasonal greens, chillies, potato gratin and  
a tomato balsamic dressing

### HONEY, LEMON & THYME CHICKEN

pan-roasted marinated chicken breast,  
charred vegetables, gnocchi and romesco sauce

### RIGATONI ARRABBIATA †

with tomato, red chilli and fresh basil

• add chicken or prawns

### SUNDRIED TOMATO

### & MOZZARELLA GIRASOLE


a Sardinian ravioli made with spirulina  
in a basil butter sauce with cherry tomatoes

### THREE-MEAT RAGÙ LASAGNE

a generous, just-baked serving bubbling over with garlic  
tomato cream sauce, finished with pesto and parmesan

### FREGULA & ROAST VEGETABLE SALAD

roasted red onion, fregula, walnuts, chickpeas,  
soya beans, pumpkin seeds, asparagus,  
tender stem broccoli and sweet potato crisps\*

• add goat's cheese 

### PORK CUTLET

+4.00

roast new potatoes, green beans, rocket and a white wine,  
caper and butter sauce

## Additional Sides

### SEASONAL GREENS

with tender stem broccoli

4.55

### ROCKET & GRAN MORAVIA SALAD

5.00

### GARLIC & SAGE ROAST POTATOES

5.50

### WARM ROSEMARY & GARLIC FOCACCIA

with extra virgin olive oil and balsamic

6.25

## Desserts

### BISCOFF™ CHEESECAKE

light and 'creamy' with a golden biscuit base

### WARM CHOCOLATE BROWNIE



served with Italian salted caramel gelato and dark chocolate sauce

### TIRAMISU

We'll bring out a brimming bowl of this richly layered dream of an Italian  
classic and serve you a scoop (or two, if you have room) at your table

### SORBET

choose three scoops from lemon, mandarin, and fruits of the forest

 Vegetarian  Vegan

\*Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our  
pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.

Find out more about how we support our charity partner FareShare and how your donations make a difference here: [FareShare.org.uk](https://www.fareshare.org.uk)

A discretionary 12.5% service charge will be added to your bill.