



Sample Menu

Arrival

Rosemary & Sea Salt Focaccia

Olive Tapenade & Semi Dried Tomatoes

Starters

Burrata (VG)

Toasted Pumpkin Seed Pesto, Marinda Tomatoes,
Focaccia Croute & Pine Nuts

Traditional Cured Meats

Truffle Honey Glazed Figs, Manchego Cheese,
Baby Leaf Salad & Pomegranate Molasses

Spiced Lamb Kofta

Grilled Flat Bread, Pickled Red Cabbage
& Sumac Yogurt

Pea & Mint Ravioli

Mascarpone Cream Sauce, Pea Shoots
& Preserved Lemon Vinaigrette

Grilled Garlic Prawns

Fragrant Tomato Sauce, Capers, Parsley
& Crispy Shallot Rings





Middle Eastern Pizza (VG)

Simplicity Cumin Mince, Roasted Pepper, Black Olives, Vegan Feta, Wild Rocket & Sumac Coconut Yogurt

Original Spicy Pizza

Nduja Di Spilinga, Tomato, Buffalo Mozzarella, Candied Chilli, Oregano, London Honey & Black Truffle Oil

Authentic Italian Pizza

Finest Cured Ham, Wood Fired Roasted Red Peppers, Fresh Olives, Buffalo Mozzarella, Wild Rocket & Sprinkled Parmigiana

Chef's Daily Vegan Special

Spaghetti Carbonara

Guanciale, Aged Parmesan & Cured Egg Yolk

Chicken Milanese

Tomato, Olive & Caper Sauce, Baked Sweet Potatoes, Feta & Semi Dried Tomatoes

Seared Cod

Butter Bean & Tomato Cassoulet, Crispy Chorizo & Parsley Salsa Verde

Desserts

Rhubarb Crumble

Spiced Salted Oats, Cinnamon Ice Cream & Vanilla Crème Anglaise

Chocolate & Biscoff Torte

Whipped Chocolate Cremeux, Chocolate & Cocoa Nib Cookie Crumble

Spiced Cider Roasted Apple Cake

Stem Ginger, Cider Apple Pureé, Candied Apple Purée & Maple Baked Rolled Apple Granola

