

SET MENU

£90 per person

PRIMI

Tartare di tonno 145kcal

Yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemon

Cappelletti di vitello 330kcal

Handmade pasta stuffed with slow-cooked veal and pancetta with porcini mushrooms

Burrata 318kcal

Burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olive

SECONDI

Scamone di agnello con ciammotta 489kcal

Marinated Lake District lamb rump with slow-cooked potato, green beans, aubergine, tomatoes, grilled red peppers and lamb jus

Branzino al cartoccio 358kcal

Sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Castelluccio lentils and Italian spinach

Ravioli stagionali 341kcal **Seasonal ravioli**

DOLCI

Amalfi lemon tart 274kcal

with crème fraîche

Ricotta cheesecake 352kcal

with pear marinated in Marsala and vanilla

Panna cotta 420kcal

with raspberries and almond croccante

Seasonal sorbet 110kcal

Adults need around 2,000kcal a day

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 12.5% service charge will be added to the final bill.