



FEASTING MENU ONE SPRING/SUMMER

35 PER PERSON

SERVED FAMILY STYLE

WILD FARMED FOCACCIA, ROASTED CHILLI OIL

TO START

WHIPPED RICOTTA, SMOKED ANCHOVY, RED CHICORY
GREZZINA COURGETTE FRITTI, NDUJA AÏOLI, PARMESAN

MAIN EVENT

TROFIE, PEAS & BROAD BEANS, MINT, GOATS CURD
GRILLED CHICKEN, SAGE, LEMON & GARLIC BUTTER

HOUSE FRIES

SWEET THINGS

TIRAMISU

CH

[Click for Calories](#)

ALL PRICES INCLUDE VAT. AN OPTIONAL 15% SERVICE CHARGE WILL BE INCLUDED ON YOUR BILL.
ALLERGIES? PLEASE TELL YOUR SERVER.



FEASTING MENU TWO SPRING/SUMMER

58 PER PERSON

SERVED FAMILY STYLE

WILD FARMED FOCACCIA, ROASTED CHILLI OIL

TO START

GREZZINA COURGETTE FRITTI, PARMESAN, AÏOLI
WHIPPED RICOTTA, SMOKED ANCHOVY, RED CHICORY
NDUJA, BLOSSOM HONEY, FENNEL POLLEN BRUSCHETTA

MAIN EVENT

GRILLED WILD BREAM, GREMOLATA, CAMELISED LEMON
WOOD ROAST CHICKEN, GRAPES, WINE & ROSEMARY
TROFIE, PEAS & BROAD BEANS, MINT, GOATS CURD (*V. OPTION*)

GREEN & YELLOW BEANS, CONFIT CARLIC, PARSLEY | HOUSE FRIES, AÏOLI

SWEET THINGS

ENGLISH STRAWBERRY, ROSE & ALMOND PAVLOVA
CHOCOLATE & ORANGE BACI

CH

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FEASTING MENU THREE SPRING/SUMMER

78 PER PERSON

SERVED FAMILY STYLE

WILD FARMED FOCACCIA, ROASTED CHILLI OIL

TO START

GRILLED LAMB & ROSEMARY ARROSTICINI

CAPONATA, CRUDITES, CH OLIVE OIL

SEA TROUT CRUDO, CITRUS DRESSING, CHILLI, CORIANDER SEEDS

MAIN EVENT

WOOD ROASTED RED PRAWNS, SOURDOUGH, PUTTANESCA BUTTER, LEMON

FLAT IRON, ROMANO COURGETTES, SALMORIGLIO

TROFIE, PEAS & BROAD BEANS, MINT, GOATS CURD (*V. OPTION*)

WOOD ROASTED PINK FIR POTATOES, NDUJA KETCHUP

SEASONAL TOMATOES, TUSCAN KALE, PANGRATTATO

SWEET THINGS

WARM FLOURLESS CHOCOLATE CAKE, WHIPPED MASCARPONE, SOUR CHERRIES

CHOCOLATE & ORANGE BACI

CH

[Click for Calories](#)

ALL PRICES INCLUDE VAT. AN OPTIONAL 15% SERVICE CHARGE WILL BE INCLUDED ON YOUR BILL.

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FEASTING MENU FOUR SPRING/SUMMER

95 PER PERSON

SERVED FAMILY STYLE

WILD FARMED FOCACCIA, ROASTED CHILLI OIL

TO START

ARTISANAL CHARCUTERIE & CHEESE SELECTION
CARLINGFORD ROCK OYSTERS, PICKLED RADISHES

MAIN EVENT

WHOLE BAKED WILD BASS, SAMPHIRE, VERJUICE VINAIGRETTE

OR

ROAST SUCKLING PIG, FENNEL, ROSEMARY, CHIANTI
RAW & WOOD ROASTED CAULIFLOWER, PRESERVED LEMON,
CRÈME FRAÎCHE, PISTACHIOS

WOOD ROASTED PINK FIR POTATOES, NDUJA KETCHUP
GREEN & YELLOW BEANS, CONFIT GARLIC, PARSLEY

SWEET THINGS

WARM FLOURLESS CHOCOLATE CAKE, WHIPPED MASCARPONE, SOUR CHERRIES
CHOCOLATE & ORANGE BACI

CH

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