

FEASTING MENU ONE SPRING

58 PER PERSON

SERVED FAMILY STYLE

FOCACCIA, OLIVE OIL

TO START

RICOTTA & BLOOD ORANGE BRUSCHETTA

LAMB & ROSEMARY ARROSTICINI

FRIED AUBERGINES, ORANGE BLOSSOM HONEY, MINT

MAIN EVENT

BRAISED KALES, CHICKPEAS, PISTOU

GRILLED BREAM, OREGANO, COCO BEANS, CITRUS FRUITS

WOOD ROASTED CHICKEN, GRAPES, WINE, ROSEMARY

HOUSE FRIES, WILD GARLIC AÏOLI | SPRING GREENS, CHILLI, PRESERVED LEMON

SWEET THINGS

DOUGHNUTS, MUSCOVADO & MASCARPONE CUSTARD
WOOD ROASTED FRUITS, CINNAMON ICE CREAM





FEASTING MENU TWO SPRING

78 PER PERSON

SERVED FAMILY STYLE

FOCACCIA, OLIVE OIL

TO START

ARTISANAL CHARCUTERIE SELECTION, HOUSE PICKLES & FERMENTS
WILD BREAM CRUDO, BLOOD ORANGE, MINT, CHILLI, TOASTED CORIANDER SEEDS
PANISSE, SAGE, PARMESAN

MAIN EVENT

GRILLED RED PRAWNS, ALEPPO PEPPER SALT, SAFFRON AÏOLI
ROASTED DELICIA PUMPKIN, CRÈME FRAÎCHE, SPELT, LEMON, SAGE
GRILLED ANGUS RIBEYE, ROASTED ONIONS, COMTÉ

WOOD ROASTED PINK FIR POTATOES | LONDON LEAVES, HERBS, FENNEL, HOUSE DRESSING

SWEET THINGS

DOUGHNUTS, MUSCOVADO & MASCARPONE CUSTARD

BLACK FIG & TOASTED ALMOND PAVLOVA





FEASTING MENU THREE SPRING

95 PER PERSON

SERVED FAMILY STYLE

FOCACCIA, OLIVE OIL

TO START

ARTISAN CHARCUTERIE AND CHEESES, HOUSE PICKLES & FERMENTS
FRIED COURGETTE FLOWERS, GOATS' CHEESE, HONEY, MINT
WOOD FIRED PIZZETTE WITH RED PRAWNS, MUSSELS, DILL & ORANGE BUTTER

MAIN EVENT

(PLEASE CHOOSE ONE OPTION)

ROASTED SUCKLING PIG, FENNEL, ROSEMARY, CHIANTI

OF

WHOLE ROAST TURBOT, SEAWEED, CLAMS, LEMON BUTTER

OR

ROASTED ANGUS BEEF RIB, HORSERADISH CRÈME FRAÎCHE,
BONE MARROW, GREMOLATA

WOOD ROASTED PINK FIR POTATOES | LONDON LEAVES, HERBS, FENNEL, HOUSE DRESSING CARROTS, CARAWAY & MUSTARD SEEDS

SWEET THINGS

DOUGHNUTS, MUSCOVADO & MASCARPONE CUSTARD
WARM CHOCOLATE CAKE, WHIPPED MASCARPONE, SOUR CHERRIES

