

— BRING ME FOOD —

Host a lunch or dinner in our private rooms and let us bring you food to compliment the occasion. All starters, mains & desserts are served on platters in the centre of the table for your guests to share & enjoy in a family style feast.

BMF @ 35 PER PERSON

— STARTERS —

Endive, pear & Blue cheese
Red mullet, shaved fennel, celery, radish & grapefruit
Veal tonnato, capers

— MAINS —

Risotto, pumpkin, sage & Amaretto
Sea trout, salsify & girolles
Whole roast guinea fowl, chestnut & black garlic
All served with seasonal vegetables & roast potatoes

— DESSERTS —

Tiramisu
Fruit tart
Flourless chocolate cake

BMF @ 45 PER PERSON

— STARTERS —

Burrata, rainbow chard, preserved lemon
Baby octopus stew, taggiasce olives
Smoked duck breast, beetroot, pickled red cabbage & hazelnut

— MAINS —

Wild mushroom Wellington, parsnips & carrots
Stone bass, braised kale, squash & chilli
Roast beef, Heritage cauliflower, celeriac & horseradish sauce

All served with seasonal vegetables & roast potatoes

— DESSERTS —

Flourless chocolate cake
Baked Alaska
Cheese selection

Please no phones or photography

Please let us know if you have any allergies or require information on ingredients used in our dishes.
All dishes are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill