Seasonal feasting menu

ON ARRIVAL
Bread and butter *(v)*
Hot bean devilled eggs *(v)*
Plate of pickles *(vg)*

STARTERS (*for the table to share)*
Drunken sardines with cantina pickles
Beef tartare with dried tomato and lemon
Radicchio with California Bon Bons, blue cheese and smoked almonds *(v)*

MAINS (*served individually)*
Confit duck leg with chamoy, plum and raddichio
Grilled Sterling halibut with cime di rapa and habanero beurre blanc
Fettuccine with datterini and ricotta salata *(v)*

SIDES (*please choose two sides to be served for the whole table)*
French fries *(vg)*
Herb salad with mustard vinaigrette *(vg)*
Roast potatoes with garlic butter *(v)*
Honey-buttered cornbread *(v)*

SWEET (*served individually)*
Sicilian mango tres leches *(v)*
Grape sorbet *(vg)*
Chocolate cream pie *(v)*

70 Per Person

Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability, A discretionary service charge of 15% will be added to your final bill.
We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.
Prices are inclusive of VAT at the standard rate.