

## Set Menu

Two dishes per guest £23
Three dishes per guest £28
Please select one dish from each section

Small Plates	Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar	
	Crispy filo king prawns with wasabi mayonnaise	
	Beef tataki and black truffle ponzu	
	Kohlrabi salad with crispy leeks and white goma dressing (v)	
Signatures	Oven-roasted cod and tomato-spiced consommé	
	Rigatoni all'Amatriciana with crispy pancetta and pecorino	
	Baby chicken roasted with lemon and miso butter	
	Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v)	

Side Dishes	Chili flamed tenderstem broccoli (v)	£4
	Parmesan tossed fine beans (v)	£4
	Cucumber sunomono (v)	£4
	Ciabatta (v)	£4

## Desserts Poire et pomme

Pear and apple tarte Tatin with Tahitian vanilla ice cream v

Torta al cioccolato bianco

Yoghurt and white chocolate cheesecake with activated charcoal sorbet (v)

La crema de naranja

Valencian orange and cinnamon crème brûlée (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. (v) Suitable for vegetarians.