

PRIVATE DINING



Menu curated by Giorgio Locatelli

Four courses £65 per person

£50 per person for wine pairings

ANTIPASTI

Burrata, heritage tomatoes, basil (v)

Montalto Organic Catarratto, Sicily, Italy, 2023 12.5% (ve)

Bresaola, rocket, goat's cheese dressing

Calafuria Rosato, Tormaresca, Puglia, 2024 12.5%

Marinated trout, horseradish mayo, burnt lemon powder

Castel Firmian Pinot Grigio, Mezzacorona, Trentino, 2023 12.5% (ve)

PRIMI

Fresh twisted pasta, tomato sauce, aubergine, smoked grated ricotta, basil (v)

Montalto Organic Catarratto, Sicily, 2023 12.5%

Calamarata, red gurnard, Taggiasche olives, chilli, toasted almond

Isola Bianca Vernaccia di San Gimignano, Teruzzi, Toscana, 2024 12.5%

Braised veal tortelloni, gremolada, Parmesan sauce, parsley oil

Castel Firmian Pinot Nero, Mezzacorona, 11 31 47 Trentino, 2022 13%

SECONDI

Roasted aubergine, soy ricotta, cherry tomatoes, hazelnuts, basil pesto (ve)

Pala Silenzi Bianco, Pala, Sardinia, 2023 12.5%

Stone bass, spring vegetables, new potatoes, parsley oil

Gavi di Gavi La Meirana, Broglia, Piedmont, 2023 13%

Ribeye steak, aubergine, red onions, cherry tomatoes, rocket pesto

Peppoli Antinori, Chianti Classico, Tuscany, 2023 13.5%

DOLCI

Tiramisù (v)

Maculan Dindarello, Breganze, Veneto, 2023 11.5%

Lemon and mascarpone tart (v)

Maculan Dindarello, Breganze, Veneto, 2023 11.5%

Three seasonal cheeses with onion chutney, marinated figs, crackers (v)

Montalto Organic Nero d'Avola, Sicily 2022 13.5%

(v) Vegetarian (ve) Vegan

All prices are inclusive of a 10% member discount. A discretionary 13% service charge will be added to your bill. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. For set menus with wine pairings, we require all guests to choose the same dish on each course. We can still always accommodate any dietary requirements for our guests.