



SUPPORTERS
HOUSE

PRIVATE DINING

Menu curated by Giorgio Locatelli

Three courses £55 per person

Please select one dish per course

Includes a Sicilian olive sourdough, olive oil on arrival



STARTERS

Burrata cheese, pumpkin, thyme, toasted hazelnut (v)

Sliced Parma ham, figs marinated with balsamic

Marinated trout, horseradish mayo, burnt lemon powder

MAINS

Cauliflower steak, chickpea sauce, soya ricotta, almond and parsley pesto (ve)

Pumpkin tortelloni, Parmesan cheese, sage, amaretto crumble (v)

Pan-fried fillet of stone bass, beans, celery, parsley sauce, mixed leaf salad

Ribeye steak, celeriac, curly kale, beef jus

DESSERTS

Tiramisù (v)

Raspberry sorbet, fresh mixed berries (ve)

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

(v) Vegetarian (ve) Vegan

All prices inclusive of 10% Members 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.

PRIVATE DINING

Menu curated by Giorgio Locatelli

Four courses £65 per person

Please select one dish per course

Includes a Sicilian olive sourdough, olive oil on arrival



ANTIPASTI

Burrata, pumpkin, thyme, toasted hazelnut (v)

Sliced Parma ham, figs marinated with balsamic

Marinated trout, horseradish mayo, burnt lemon powder

PRIMI

Pumpkin tortelloni, Parmesan cheese, sage, amaretto crumble (v)

Paccheri, pink sea bream, cherry tomato, Taggiasche olives, capers, chilli, toasted almond

Twisted short pasta, Bolognese ragout, Parmigiano Reggiano cheese

SECONDI

Cauliflower steak, chickpea sauce, soya ricotta, almond and parsley pesto (ve)

Pan-fried fillet of stone bass, beans, celery, parsley sauce, mixed leaf salad

Ribeye steak, celeriac, curly kale, beef jus

DESSERTS

Tiramisù (v)

Raspberry sorbet, fresh mixed berries (ve)

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

(v) Vegetarian (ve) Vegan

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PRIVATE DINING

Menu curated by Giorgio Locatelli

Four courses £95 per person

Includes a glass of prosecco on arrival

Please select one dish per course



ANTIPASTI

Seared king scallop, celeriac purée, beurre blanc, Exmoor caviar

Beef tartare, shallot, caper, confit egg yolk

Heritage beetroot tartelette, black garlic, almond cream cheese (ve)

PRIMI

Winter black truffle risotto, 36 month Parmesan cheese (v)

SECONDI

Cornish monkfish, spinach, rocket, walnut and caper sauce

Lake District beef fillet, 28 day aged fillet, mashed potato, mixed mushroom

Cauliflower steak, chickpea sauce, soya ricotta, almond and parsley pesto (ve)

DESSERTS

Tiramisù (v)

Olive oil chocolate mousse, hazelnut crumble, fresh berry (ve)

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

(v) Vegetarian (ve) Vegan

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Supplement on preorder: Bread and grissini selection extra virgin olive oil, vanilla whipped butter, olive tapenade (£6 supplement per guest).