

SUPPORTERS' HOUSE

Sample Menu — curated by Giorgio Locatelli



TEAS & COFFEES

Espresso, espresso macchiato	3.00
Latte, cappuccino, flat white	4.50
Bicerin	4.50
Tea and infusions	3.60
English Breakfast, Earl Grey Imperial, Rooibos African Nights, Green Tea, Mint	

From 8:30am to 11:30am

Chapel & Swan smoked salmon, scrambled eggs, sourdough toast	12.00
Avocado, poached eggs, sourdough toast (v)	11.00
Selection of pastries	3.50
Yoghurt and granola with berries (v)	5.00

From midday

ANTIPASTI

Cantabrian anchovies, salsa verde, whipped butter, sourdough bread	15.00
Bresaola, rocket, goat's cheese dressing	13.50
Parma ham and melon	14.00
Burrata, heritage tomatoes, basil (v)	14.50

PASTA & SECONDI

Fresh twisted pasta, aubergine, tomato sauce, basil, smoked grated ricotta (v)	19.00
Calamarata, red gurnard, tomato, Taggiasche black olives, chilli, toasted almond	20.00
Veal ossobuco tortelloni, gremolada, parmesan sauce	22.50
Slow-cooked lamb neck, courgette puree, crushed potatoes, mixed leaves salad	26.00
Stone bass, seasonal vegetables, new potatoes, parsley oil	28.00

DOLCI

Tiramisù (v)	8.50
Chocolate cake (v)	8.50
Lemon and mascarpone tart (v)	8.50

(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates and of a 10% members discount. 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. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.