

# Private Dining Room

## Set Menu 2 £130.00 per Person

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**Selezione di pane, grissini e olive**     *Selection of bread, grissini and olives*

**Insalata di seppie e piselli**     *Cuttlefish salad, fresh pea purée,  
pea shoots, lemon zest*

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**Calamarata, coda di rospo,  
salicornia, capperi, limone**     *Ring shaped pasta, monkfish,  
samphire, chilli, lemon, dry capers*

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**Branzino alla Vernaccia,  
puré di carciofi**     *Roast sea bass fillet, artichoke  
purée and Vernaccia sauce*

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**Crema al limone**     *Lemon cremoso, pecan biscuit,  
confit lemon zest, yogurt crumble,  
crème fraiche ice cream*

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*(Menu prices do not include discretionary 15% service charge)*

## Wine

### Sparkling

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Prosecco Di Valdobbiadene     *Col Vitoraz, 2016*  
Extra Dry  
**£35.00**

Spumante Perle' Metodo     *Ferrari, 2010*  
Classico Brut  
**£60.00**

### White

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Moscato Di Terracina Oppidium     *Sant'Andrea, 2016*  
**£36.00**

Blanc De Morgex Et La Salle     *Pavese, 2016*  
**£60.00**

Fiano D'Avellino     *Paolo Terredora, 2016*  
**£72.00**

### Red

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Negroamaro Cappello Di Prete     *Candido, 2013*  
**£36.00**

Refosco Colli Orientali     *Specogna, 2015*  
**£50.00**

Etna Rosso Sisma     *Monterosso, 2015*  
**£80.00**

### Dessert

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Aleatico Del Salento Passito     *Masseria Li Veli, 2008 (50cl)*  
**£48.00**

Recioto Della Valpolicella     *Tezza, 2009 (50cl)*  
Valpatena  
**£60.00**