

# chef's table

## the menu

### C I C C H E T T I

ORGANIC OLIVE OIL & SEA SALT FOCACCIA

Olive Oil & Modena Balsamic

WARM WILD MUSHROOM CROSTINI

Crottin de Chavignol AOP

### C R U D I

MARINATED CORNISH SEA BASS

Clementine Juice, Avocado, Chilli & Basil

-----OR-----

HEREFORD BEEF CARPACCIO

Lemon Oil, Parmesan & Mustard

(Supplement for carpaccio - £5pp)

### A N T I P A S T I

MALDERA BURRATA, PUGLIA

Citrus Salad, Rocket & Basil

KALE & PARMESAN SALAD

Spicy Lime Vinaigrette, Avocado

SLOW COOKED BEETROOT SALAD

Citrus - Yoghurt, Marinated Apples, Herbs

Add to antipasti

PARMA HAM, Prosciutto Di Crudo £8pp

BRESAOLA, Bresaola della Valtellina IGP £8pp

### S E C O N D I

ROAST CHICKEN & ARTICHOKE

Piccata Glaze, Lemon & Basil

Cannellini Beans, Parmesan & Olives

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ROASTED PORTOBELLO MUSHROOMS

& ARTICHOKE

Piccata Glaze, Lemon & Basil

Cannellini Beans, Parmesan & Olives

Add to secondi

AUTUMN BLACK TRUFFLE £20pp

### D I G E S T I V O

COFFEE GRANITA

Coffee Liqueur

### D O L C E

TIRAMISU

Sponge Fingers Soaked in Espresso

Mascarpone, Cacao Powder

£55 PP

Minimum 12 Guests

*The Gelato*  

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*Kitchen* ARTISAN  
GELATO  
& MORE