



London Private Dining

£75 Menu



To start

Sourdough bread, seaweed butter

Taramasalata & flatbread

Small plates

Seared tuna, soy, mirin, chilli

Scallops, fenugreek butter, pistachios

Burrata, salsa verde

Seasonal Fritto Misto, saffron aioli

Fish to share

Seafood Orzetto; prawns, mussels, clams, day boat fish

OR

Monkfish, whipped lardo, truffle ketchup

Crushed spiced potatoes

BBQ seasonal greens, gochujang

Baked cauliflower, porcini crumb

Dessert

Basque cheesecake, Metaxa prunes

* Please note that the species of fish is subject to availability, and may be substituted for a similar alternative.