

Special's Menu

Con Amore, Chef Sofia

Starters

Pere al Champagne

Champagne-poached pear, served with a light whipped dolcelatte & mascarpone cream, dehydrated blood orange, caramelised pecans, & finished with red-veined sorrel, a delicate raspberry-champagne gel, & fresh orange zest.

15.5 (GF) (V)

Capasante con Amore

Fresh king scallops, served on a silky rhubarb purée with blackberries, pomegranate seeds & pickled rhubarb

13.5 (GF)

**A discretionary 10% service charge is added to your bill,
100% of this is shared among our team.**

All our dishes are freshly prepared. Please inform your server of any allergies or dietary requests before ordering. Full allergen information available on request.

Gluten Free (GF) Vegetarian (V)

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Mains

Merluzzo con Granchio

Roasted cod fillet with a smooth green vegetable velouté, asparagus & sliced sautéed potatoes. Topped with a delicate white crab quenelle infused with crème fraîche, lemon, shallots & parsley, & finished with crisp savoy cabbage leaves & micro lemon balm.

36 

Filetto di Sofia

An 8oz 28-day aged National Park's fillet steak, glazed with dolcelatte cheese & served with a creamy red wine & rosemary sauce, topped with prosciutto di Parma & accompanied by duchess potatoes.

42 

Dolci

Cheesecake

Heart-shaped raspberry & vanilla bean cheesecake, with Sicilian pistachios, raspberry jelly & edible rose petals, served with a champagne sorbet.

10

Available Gluten Free 