

Special's Menu

Con Amore, Chef Sofia

Starters

Burrata Primavera

Creamy pure bufala burrata with sweet blood orange, radicchio, toasted pistachio crumb, micro fennel & our house infused orange olive oil. A perfect dish to welcome spring back to the table.

14.5 (GF) (V)

Sgombro con Barbabietola

Mackerel fillet sat on a bed of freshly dressed rocket leaves with roasted heritage cherry tomatoes, beetroot puree, pickled horseradish & a crème fraîche quenelle.

12 (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

Il Branzino di Aurora

Pan seared fresh sea bass fillets served with lemon & thyme potato fondants, purple sprouting broccoli & a lemon, basil & shallot butter emulsion.

29 

L'agnello di Sofia

An 8oz lamb rump, served pink, with jersey royal potatoes, wild garlic leaves, sautéed swiss rainbow chard & a creamy leek sauce.

36 

Dolci

Panna Cotta

Homemade passion fruit panna cotta served with a raspberry sorbet & honeycomb shards

11 

Available Gluten Free 