



HOW WE WORK:

OUR BUSINESS IS COMPLETELY BESPOKE SO ULTIMATELY YOU CAN CHOOSE WHAT YOU WOULD LIKE TO EAT. HOWEVER, WE HAVE CREATED THESE MENUS FROM OUR PREVIOUS MOST POPULAR DISHES WITH VARIOUS OPTIONS FOR EACH COURSE TO HELP YOU DECIDE ON A MENU. THESE CAN OF COURSE BE AMENDED AND ADAPTED FURTHER TO SUIT YOUR LIKING.

ALL OF OUR DISHES CAN BE MADE SUITABLE FOR MOST OF THE ALLERGENS AND INTOLERANCES.

PLEASE FEEL FREE TO CHOOSE WHAT YOU WOULD LIKE FROM ANY OF THE MENUS (MAXIMUM 2 DIFFERENT CHOICES PER GROUP)

WE USUALLY OFFER 3-5 COURSE FINE DINING MENUS AND AN ADDITIONAL AMUSE - BOUCHE WHICH IS A SNACK BEFORE THE MEAL. HOWEVER, WE ALSO OFFER A RANGE OF SERVICES INCLUDING COOKING CLASSES, FULL CATERING DAYS (BREAKFAST, LUNCH & DINNER), INFORMAL FAMILY - STYLE BUFFET ETC. PLEASE CONTACT ME IF YOU WOULD LIKE TO KNOW MORE ABOUT THESE OPTIONS.

YOU CAN CHOOSE TO DINE AT ANY TIME IN THE DAY. WE WILL USUALLY ARRIVE 1HR30/2 HOURS BEFORE TO SET THE KITCHEN AND FINISH TO PREPARE THE FOOD, READY TO SERVE AT YOUR DESIRED TIME.

**“THE BEST MEMORIES ARE MADE GATHERED
AROUND A TABLE WITH FAMILY AND FRIENDS
EATING GOOD FOOD”**



FISH

TOASTED BRIOCHE, TUNA TARTARE, SAFFRON AIOLI, PICKLED CUCUMBER

SQUID INK FOCACCIA SERVED WITH SEAWEED BUTTER

COD AND SALMON CROQUETTA, PEA PURÉE, CAVIAR

MINI SALMON CHEESECAKE

CRAB TARTLET, KOHLRABI AND CHIVES AIOLI

MEAT

BEEF SHIN AND CHORIZO CROQUETTA, BLACK GARLIC AIOLI

MINI FRIED TACOS FILLED WITH SMOKED PULLED PORK, AVOCADO MOUSSE, CRUMBLed FETA, PICKLED RED ONION

BEEF TARTARE ON A BRIOCHE, BONE MARROW AIOLI, SUN-DRIED TOMATO

NDUJA AND TALEGGIO ARANCINI, PORCINI MAYONNAISE, BARBECUED MUSHROOMS

VEGETARIAN/VEGAN

ONION AND MUSHROOM BHAJI, CORIANDER AND GARLIC AIOLI

WILD MUSHROOM ARANCINI, MUSHROOM PURÉE, PECORINO

MINI TACOS FILLED WITH AGED COMPTÉ CHEESE CREAM, PICKLED FENNEL, APPLE GEL

FRESH OLIVES AND ROSEMARY FOCACCIA SERVED WITH HERBS BUTTER

MINI CONE FILLED WITH GOATS CHEESE MOUSSE, HONEY GLAZED BEETROOTS, PAPRIKA DUST



STARTERS

RAVIOLI

FILLED WITH CRAB AND CRAYFISH, COOKED IN SEAWEED BUTTER, LOBSTER BISQUE, ASIAN STYLE PESTO, CONFIT TOMATO

HAND- DIVED SCALLOPS

PAN FRIEND SCALLOPS, BUTTERNUT SQUASH PUREE, GUANCIALE, CRISPY JERUSALEM ARTICHOKE, PARMESAN SHAVED

YAKITORI GRILLED KING SCALLOPS, CHORIZO AND OYSTER MUSHROOM SKEWER GLAZED WITH TERIYAKI SAUCE, RED PEPPER SPUMA, WILD PUFFED RICE

CROQUETTA

SMOKED HADDOCK AND SALMON CROQUETTAS, PICKLED FENNELS, CURRY AIOLI

SALMON TARTARE

SALMON TARTARE SERVED ON SEAWEED AND SQUID INK FOCACCIA AVOCADO PUREE, PICKLED SHALLOTS

POLPO

BBQ POLPO, SAFFRON ALIOLI, SALSA VERDE, SMOKED PAPRIKA DUST, SLICED GREEN OLIVES

SEA BREAM

CURED SEA BREAM CARPACCIO
THINLY SLICED SEA BREAM, CITRUS DRESSING, CRISPY SHALLOTS, CHIVES ALIOLI

MAIN COURSES

TAGLIOLINI

SQUID INK TAGLIOLINI IN A BROWN CRAB BUTTER, LEMON JUICE, LOBSTER BISQUE, WHITE CRAB MEAT

MONKFISH

MISO GLAZED MONKFISH WITH A BURNT ONION PUREE, PICKLED MUSHROOMS, ASPARAGUS, CRISP MAPLE PANCETTA

COD

PAN FRIED COD SERVED WITH FRESH FARFALLE PASTA, FENNEL, NDUJA AND MUSSELS

LOBSTER AND MUSHROOM TORTELLINI

LANGOUSINE BISQUE, DILL OIL, POACHED RED PRAWNS

HALIBUT

BBQ HALIBUT, SAVOURY GRANOLA, SAFFRON BEURRE BLANC, CARAMELISED ONIONS AND BACON JAM, MONK BREAD, SAMPHIRE, CORIANDER SALAD



STARTERS

CROQUETTA

LAMB SHOULDER AND CHORIZO CROQUETTA, ARTICHOKE PURÉE, WILD MUSHROOM, PECORINO

BEEF SHIN RAVIOLIONE

BEEF SHIN RAVIOLIONE, TALEGGIO CREAM, WILD GARLIC PESTO, BURNT ONION POWDER

PORK BELLY

SLOW COOKED PORK BELLY, PAN FRIED SCALLOPS WRAPPED IN PANCETTA, PEA PURÉE, NDUJA JUS

BEEF CARPACCIO

BEEF CARPACCIO, BLACK GARLIC AIOLI, TOMATO POWDER, PARMESAN CRUMBLE, VENETIAN RADICCHIO LEAF DRESSED WITH CITRONETTE SERVED WITH FOCACCIA

PULLED PORK RAVIOLIONE

PULLED PORK RAVIOLIONE, NDUJA SAUCE, TALEGGIO CREAM, BALSAMIC ONION PURÉE

MAIN COURSES

SOUS-VIDE CHICKEN SUPREME

STUFFED CHICKEN SUPREME WITH SPINACH MOUSSELINE, BARBECUED SPRING ONIONS WRAPPED IN PANCETTA, BALSAMIC RED ONION PURÉE, CHICKEN & THYME REDUCTION AND ALPINE CHEESE, POTATO CROQUETTE

BEEF FILLET

SOUS-VIDE BEEF FILLET, BURNT ONION AND CELERIAC PURÉE, BARBECUED ASPARAGUS, RED WINE REDUCTION, CRISPY ONIONS, BEEF SHIN CROQUETTE

GLAZED DUCK

GLAZED DUCK BREAST, CONFIT ONION JAM, CHERRY AND RED WINE REDUCTION, BLACKBERRY, ROASTED CELERIAC, PULLED DUCK CABBAGE TACO

LAMB RUMP

LAMB RUMP, BARBECUED HISPI CABBAGE, SPICED CARROT PURÉE, GLAZED PECAN NUTS, LAMB SHOULDER RAVIOLI, LAMB REDUCTION

PORK BELLY

CRISPY SKIN SOUS VIDE PORK BELLY, CHORIZO AND MASCARPONE RAVIOLI, BARBECUED BROCCOLI, GREEN OLIVES, CHICKEN AND PEARL ONIONS JUS



STARTERS

ARANCINI

MUSHROOM ARANCINI, TRUFFLE MUSHROOM PURÉE, GARLIC AIOLI, SHAVED PECORINO

ROASTED PEPPERS AND GOAT CHEESE ARANCINI, CONFIT CHERRY TOMATO, ROCKET PESTO

BURRATA

FIGS AND TOMATO SALAD, BURRATA CHEESE, HONEY GLAZED PECAN NUTS

BRUSCHETTA

TOASTED BRIOCHE BRUSCHETTA SERVED WITH THIN SLICED WATERMELON CARPACCIO, BURRATA CREAM, BASIL PESTO, TOASTED PECAN NUTS

BBQ ASPARAGUS

BARBECUED HONEY GLAZED ASPARAGUS, TOASTED ALMONDS, WHITE BEAN AND MISO HUMMUS, WILD GARLIC PESTO, PECORINO CRUMBLE

MAIN COURSES

ORZO

TRUFFLE AND MUSHROOM ORZO PASTA, BBQ TERIYAKI WILD MUSHROOMS, CELERIAC, PARMESAN

TERRINE

PARMIGIANA TERRINE WITH SMOKED SCAMORZA CHEESE SERVED WITH OLIVES AND CAPER GEL, ZESTY RICOTTA MOUSSE, SALSA VERDE

RAVIOLI

RAVIOLI FILLED WITH SMOKED AUBERGINE, SPINACH AND RICOTTA, ROMESCO MOUSSE, PARMESAN CRUMBLE, BLACK ONION DUST

GNOCCHI

RICOTTA AND WILD GARLIC GNOCCHI, ROCKET AND PUMPKIN SEED PESTO, BURRATA, HONEY GLAZED CASHEW NUTS, SUMAC POWDER



CHOCOLATE TART

DARK CHOCOLATE TART, WHITE CHOCOLATE CRUMBLE, PISTACHIO ICE CREAM, CARAMEL TUILE, STRAWBERRY

CHEESECAKE

PASSION FRUIT AND COCONUT CHEESECAKE, PINEAPPLE CARPACCIO, GINGER CRUMBLE

WHITE CHOCOLATE BLONDIE

WHITE CHOCOLATE BLONDIE, CHERRY GEL, SLICED STRAWBERRY, LEMON CHANTILLY CREAM, FRESH BASIL

LEMON TART BRULÉE

LEMON TART BRULÉE, COCONUT MOUSSE, STRAWBERRY, BASIL, GINGER GRANOLA, BERRIES SORBET

PISTACHIO CHEESECAKE

DECONSTRUCTED PISTACHIO CHEESECAKE, LEMON CURD, GINGER CRUMBLE, RASPBERRY GEL