

# MENU 1

£35.25 PER PERSON

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## PRIMI

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### MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup,  
toasted ciabatta (Ve)

### CALAMARI FRITTI

Crispy fried calamari, garlic mayonnaise & lemon

### COSTINE

Hickory smoked barbecue pork ribs

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## SECONDI

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### RIGATONI ALL'ANATRA

Duck ragu, red wine & rosemary

### BRANZINO

Whole boneless sea bass, garlic,  
flat leaf parsley & lemon

### RISOTTO AI FUNGHI

Porcinin mushrooms & mascarpone (v)

### BISTECCA (225G)

Rump steak, fries, blue cheese  
or peppercorn sauce

*All our main courses are served with roast new  
potatoes & vegetables (v)*

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## DOLCI

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### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits,  
mascarpone cream & cocoa powder

### PANNA COTTA

Amaretto & passion fruit sauce

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

*A discretionary service charge will be added to your bill.*

# MENU 2

£42.50 PER PERSON

## OLIVE

Marinated Cerignola olives, garlic,  
rosemary & thyme (Ve)

## PANE ALL'AGLIO

*Hand-stretched garlic bread -*  
Tomato & fresh basil (Ve)

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## PRIMI

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### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

### BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (Ve)

### PROSCIUTTO DI PARMA

DOP Parma ham, buffalo ricotta, honey, walnuts  
& toasted ciabatta

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## SECONDI

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### SALMONE

Baked salmon with creamed potatoes, cavolo nero, vermouth & basil sauce

### POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream

### PARMIGIANA DI MELANZANE

Baked aubergine, mozzarella, Italian cheese, tomato & basil (v)

### BISTECCA (225G)

Ribeye steak, fries, blue cheese or peppercorn sauce

*All our main courses are served with roast new  
potatoes & vegetables (v)*

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## DOLCI

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### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits,  
mascarpone cream & cocoa powder

### TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles,  
vanilla ice cream (v)

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

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*PDR 2 - Estate AW21*

# MENU 3

£48.50 PER PERSON

## OLIVE

Marinated Cerignola olives, garlic, rosemary & thyme (Ve)

## PANE ALL'AGLIO

*Hand-stretched garlic bread -*

Tomato & fresh basil (Ve)

Mozzarella & smoked provola cheese (v)

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## PRIMI

### CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing & rocket salad

### BURRATA BRUSCHETTA

Smoked burrata, pistachio pesto & toasted ciabatta (v)

### CAPESANTE

Isle of Man scallops, confit garlic, chilli & parsley

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## SECONDI

### RAVIOLI ZUCCA

Roast butternut squash, amaretti biscuits, hazelnut & sage (v)

### ANATRA

Crispy slow cooked duck, glazed apples, sage & Valpolicella wine sauce

### MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### BISTECCA (225G)

Sirloin steak, fries, blue cheese or peppercorn sauce

*All our main courses are served with roast new potatoes & vegetables (v)*

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## DOLCI

### TORTA ALLE AMARENA

Black cherry cheesecake, Italian meringue & sour cherry sauce

### CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

### FORMAGGI

Gorgonzola, taleggio, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits

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## COFFEE & ALMOND CANTUCCINI (v)

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