



POTL London Private Dining
£75 festive menu*

To start

Coombeshead sourdough, seaweed butter
Taramasalata & flatbread

Small plates

Seared tuna, soy, mirin, chilli
Scallops, fenugreek butter, pistachios
Burrata, Salsa verde
Seasonal Fritto Misto, saffron aioli
Chilled Langoustine, thyme olive oil
(£16 each supplement)

Fish to share

Monkfish, whipped lardo, truffle ketchup

OR

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

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Crushed spiced potatoes
BBQ seasonal greens, gochujang
Baked cauliflower, porcini crumb

Dessert

Basque cheesecake, metaxa prunes

*A discretionary service charge of 12.5% is added to every bill.
Please note that the fish we serve is subject to availability and may be substituted for a similar, seasonal alternative.