



## London Private Dining

### £75 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

\* Please note that the species of fish is subject to availability, and may be substituted for a similar alternative.