£40 SET MENU

A three course menu with all dishes served family style, to share

ANTIPASTI

Buffalo mozzarella, peperonata & basil (gf/v)

Beetroot cured salmon, basil & orange (gf/df)

Prosciutto, radicchio & Gorgonzola salad (gf/df)

Served with homemade bread

SECONDI

Please choose two dishes to be served at the table

Confit leek, Taleggio maccheroni (v)

Corn fed chicken, black olive, tomato & caper sauce (gf/df)

Gilthead bream, fennel & sauce vierge (gf/df)

Served with a selection of sides (contorni)

DOLCE

Please choose two dishes to be served at the table

Amalfi lemon & amaretti cheesecake (v)

Apple & olive oil cake, chantilly (v)

Chocolate, orange & cannoli ricotta

£50 SET MENU

A four course menu with all dishes served family style, to share

CICHETI

Crostini

Today's arancini

ANTIPASTI

Please choose two dishes to be served at the table

Tiger prawns, garlic, parsley & peperoncino (gf/df)

Burratina, caponata & pine nuts (gf/v/nuts)

Beetroot cured salmon, basil & orange (gf/df)

Beef carpaccio, wild rocket & Parmesan (gf)

Served with a selection of contorni

SECONDI

Please choose two dishes to be served at the table

Charred flank, semi dried tomato aged balsamic (gf/df)

Pork saltimbocca, salsa verde & grilled lemon (gf/df)

Stone bass, peperonata & spinach (gf/df)

Served with a selection of contorni

DOLCE

Please choose two dishes to be served at the table

Amalfi lemon & amaretti cheesecake (v)

Chocolate cake, chantilly & berries (gf/v)

Tiramisu (v)

PLEASE INFORM US BEFORE ORDERING IF YOU HAVE ANY DIETARY OR ALLERGEN REQUIREMENTS.
OUR TRUFFLES ARE SEASONAL & SOURCED FROM AROUND THE WORLD.

£65 SET MENU

A five course menu with all dishes served family style, to share

CICHETI

Salumi

Today's Arancini

ANTIPASTI

Please choose two dishes to be served at the table

Beetroot cured salmon, orange & mascarpone (gf)

Squid, garlic, parsley & peperoncino (gf/df)

Burratina, heritage tomato & pesto genovese (gf/v/n)

Vitello tonnato, capers & parsley salad (gf/df)

Served with a selection of homemade bread

PRIMI

Please choose two dishes to be served at the table

Rabbit ragu, tarragon gnocchi & pancetta pangrattato

Orecchiette, fennel sausage, kale & parmesan

Wild mushroom & truffle risotto (gf/v)

SECONDI

Please choose two dishes to be served at the table

Chargrilled sirloin, Gorgonzola mushrooms & greens (gf)

Rump of lamb, caponata & broccoli fritti

Rosemary & lemon monkfish, tomato & capers 'al crudo' (gf/df)

Stone bass, wild fennel, peperonata & artichoke fritti (df)

Served with a selection of contorni

DOLCE

Please choose two dishes to be served at the table

Amalfi lemon meringue pie (v)

Panettone pudding, Marsala cream (v)

Rum roasted pineapple, candied pistachio & coconut parfait (gf/v/n)

Chocolate orange opera cake (v/n)

BERNARDI'S

PLEASE INFORM US BEFORE ORDERING IF YOU HAVE ANY DIETARY OR ALLERGEN REQUIREMENTS.
OUR TRUFFLES ARE SEASONAL & SOURCED FROM AROUND THE WORLD.

£85 SET MENU

A six course menu with all dishes served family style, to share

CICHETI

Nocellara Olives

Prosciutto Lazio on carta di musica

36 month Parmesan & aged balsamic

Fritto Misto, lemon aioli

ANTIPASTI

Please choose two dishes to be served at the table

Tiger prawns, garlic, parsley & pepperoncino (gf/df)

Beef carpaccio, black truffle & Parmesan (gf)

Burratina, heritage tomatoes, anchovy & parsley sauce (gf)

Market fish crudo, tartare & lemon (gf/df)

Served with a selection of homemade bread

PRIMI

Please choose two dishes to be served at the table

Ricotta gnudi, peas, pancetta & Parmesan

Orrechiette, porcini & black truffle (v)

Lobster maccheroni, tarragon & tomato

SECONDI

Please choose two dishes to be served at the table

Rump of lamb, braised shoulder & green sauce (gf)

Monkfish, prawns & sea herbs (gf/df)

Cornish cod, purple broccoli & sauce vierge (gf/df)

Bone in chargrilled Cumbrian rib eye (gf/df)

Served with a selection of contorni

DOLCE

Please choose two dishes to be served at the table

Caramel chocolate tart, mascarpone cream (v)

Pistachio & olive oil cake, lemon ice cream (v/n)

Chocolate orange & amaretto opera (v/n)

Tiramisu (v)

FORMAGGIO

Selection of artisan cheeses, quince chutney & pane carasau

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OUR TRUFFLES ARE SEASONAL & SOURCED FROM AROUND THE WORLD.

£100 TASTING MENU

A six course menu with all dishes served family style, to share

CICHETI

Prosciutto & 14 month parmesan on carta di musica
Tiger prawn fritti, lemon aioli

ANTIPASTI

Burrata with pine nuts, tomato & basil (gf/n)
Cured salmon tartare, herb salad & caper (gf/df)
Served with a selection of homemade bread

PRIMI

Lobster cappelletti, bisque sauce, tarragon oli
Gnocchetti, Parmesan & black truffle (v)

SECONDI

Fillet of beef, charred asparagus & aged balsamic (df/gf)
Halibut, crab & sauce vierge (df/gf)
Served with a selection of contorni

DOLCE

Gianduja tart, milk ice cream (v/n)
Raspberry & lemon meringue tart, raspberry sorbet (v)

FORMAGGIO

Selection of artisan cheeses, chutney, fruits & pane carasau