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## Three course menu!

### TO SHARE

Focaccia Bruschetta, grilled peppers, tomatoes, olives, oregano & feta (v/vg\*)  
+ Pumpkin hummus, dukkah, pickled aubergine & crispbread (vg)  
+ Burrata, grilled Kalibos red cabbage, apple & hazelnuts (v)

### FOR MAIN

(choose 1 per person)

Gnocchi alla romana, pumpkin caponata, & salsa verde (v/vg\*)  
or Bavette steak, beetroot, horseradish, rainbow chard & smoked cream

*with sides to share:* Green salad & mustard vinaigrette |  
Odysea flat bread & Za'atar | French fries & rosemary salt (all vg)

### FOR DESSERT

William red pear, almond & rosemary tart, vanilla ice cream

Menu – £35.00pp

*Wine pairings available*

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Our resident chefs Klose & Soan embody the ethos to use the best seasonal produce, with inspirations from the Mediterranean and beyond to create refined yet unfussy, and most importantly, delicious food to any occasion.

*Minimum food spend £350*

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*Please let us know in advance of any dietary requirements*