



Private Dining Room

Sharing Menu £45

Bites

Focaccia / Olives / Cured meat (£5 supplement per person)

Small Plates (choose only three of the following for the table to share)

Padron Peppers	vg
Asparagus, whipped ricotta, broad beans, balsamic glaze	v
Burrata, samphire, chilli, garlic, crispy giant corn	v
Beetroot carpaccio, feta, dill orange dressing	v
Gnocchi, spinach ricotta pesto, Grana Padano	

Large Plates (choose only two of the following for the table to share)

Aubergine, tomato sauce, cheese crumb, sour cream	v
Fettuccine alfredo, olives, petit pois, cream sauce, Grana Padano	
Grilled swordfish, fresh summer salsa	
Onglet steak, fricassee of mushroom, red pepper tapenade	

Sides (choose only two of the following for the table to share)

Crunchy green salad, yoghurt dressing	v
Roasted new potato, herbs de provence salt, Grana Padano	
Tabbouleh, bulgur wheat, tomato, cucumber	vg

Desserts (choose only two of the following for the table to share)

Chocolate, raspberry cheesecake, raspberry coulis	vg
Strawberries, cream tart, strawberry compote	v
Banana, white chocolate blondie, toffee sauce	v

v – vegetarian | vg – vegan | ngci – no gluten containing ingredients

We operate a busy kitchen incorporating the use of nuts, shellfish and ingredients containing gluten so therefore cannot guarantee the complete absence of traces of these or any allergens in your food. Please be sure to share any dietary requirements with our staff.

A discretionary service charge of 12.5% will be added to your bill.

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