

**MADE
THE LIST**

DIAMOND DISCO

THE WELCOME TABLE

ONE SELECTION PER TABLE

TAMWORTH FARM CURED MEATS

A celebratory selection of aged bresaola, artisan salami and chorizo, accompanied by marinated olives, balsamic pearl onions and caper berries, served with freshly baked artisan bread and whipped black garlic butter.

OR

GARDEN PLATE (VEGAN)

Beetroot hummus, spinach falafel, smoked aubergine pate and stuffed vine leaves, served with warm flatbread for sharing.

FIRST ACT

ONE SELECTION PER GUEST

YELLOWFIN TUNA TARTARE

Hand-cut yellowfin tuna, avocado, crisp apple and pickled ginger.

BEEF TARTUFFO

Delicately sliced beef carpaccio, aged Parmesan, wild rocket and shaved black truffle.

HERITAGE BEETROOT (VEGAN)

Salt-baked and pickled heritage beetroot, blood orange, basil and candied walnuts.

A MOMENT FOR AGAVE

SIGNATURE INFUSION

A limited-edition agave infusion

W LONDON

