

Evening Set Menu

2 courses 37.50 | 3 courses 42.50

Available Sunday - Tuesday

CHOOSE 1 DISH PER COURSE

STARTER

TOMATO BURRATA (V)

Fresh 125g burrata with heirloom tomatoes and basil.

IBERICO MEATBALLS

San Marzano tomato marinara sauce, topped with cheesy béchamel.

FRIED MAC & CHEESE BALLS (V)

Crispy mac & cheese balls with Cajun mayonnaise.

CALAMARI FRITTI

Crispy calamari with spicy marinara sauce.

MAIN

RIGATONI ALLA VODKA

San Marzano tomato and vodka infused sauce, crispier guanciale and Parmigiano.

SPAGHETTI AGLIO E OLIO (VG)

Fresh vegan spaghetti, garlic, pepper flakes and parsley.

CHICKEN PARMIGIANO

Marinara sauce, melted fresh mozzarella and Parmigiano.

NEW YORK STRIP 170G

*Robata grilled striploin.
£5.00 Upgrade

DESSERT

DESSERT TROLLEY

Choose one of the following:

Dark Chocolate Tart, Baked New York Cheesecake, Tiramisù.

CRISPY POTATOES WITH TRUFFLE & PARMESAN	11.5
CRISPY POTATOES IN MARINARA SAUCE	9.5
CHEESE SWEET POTATO MASH	9
MAC & CHEESE	9
WALDORF BEETROOT SALAD	8

Vegetarian and vegan options are available upon request, please speak to your server.

An entertainment fee of £4.95 per person is included in your bill to support the talented performers who help create an unforgettable experience throughout your visit. If you have a food allergy or intolerance, please speak to a member of our team. A discretionary service charge of 10% will be added to your bill.