



WESTERN ROAD MENU

Group dining menu – June 2019

Nibbles + 3 courses - £32 per person

NIBBLES & SMALL PLATES FOR THE TABLE

Nocellara del Belice olives

Cin Cin focaccia, extra virgin olive oil

Caponata of summer vegetables

Arancino 'cacio e pepe'

Culatello with melon mostarda & fresh mint

MAINS

Strozzapreti, taleggio fondue, Tropea onion, hispi cabbage

Pappardelle with Venetian duck ragu

Sea bream, ragu of local asparagus, Palourde clams, Jersey royal potatoes £5 supplement

Grilled lamb rump, crispy polenta, baby gem, smoked anchovy sauce £6 supplement

DESSERTS

Trio of Italian artisan cheeses, sourdough cracker, grapes and conserve

Affogato

Almond custard tart with Moscato poached apricots

English strawberries, oat & honey pannacotta, basil granita

If you have any food allergens, please inform us.
All produce is fresh so menu is subject to change.
A 10% discretionary Service Charge will be added to total bill