



THE MONARCH ROOM

MENU

TWO-COURSE | £35

THREE-COURSE | £45

FOR THE TABLE

Selection of Cured Meats

Marinated Vegetables, Focaccia

£15.00

Mushroom & Truffle Arancini

Parmesan & Miso Mayonnaise

£8.00

Nocella Olives

£4.00

STARTERS

Tuscan White Bean Soup (V)

Cured Mackerel

Cep Oil, Pomelo, Lovage Salt

Slow Braised Beef Short Rib

Creamy Polenta, Gremolata, Red Wine

Devilled Whitebait

Tartare Sauce

Scamorza & Sundried Tomato

Artichoke Stuffed Squid, Nduja, Basil Oil



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MAINS

Linguine Frutti De Mare

Gremolata, XO Shellfish Sauce

Pan Seared Swordfish

Artichoke Tapenade, Deep Fried Anchovies, Caper Berries

Porchetta

Cacio e Pepe, Whipped Potato, Tenderstem Broccoli, Pork Jus

Chicken Milanese

Spaghetti Napoletana, Aged Parmesan

Aubergine Melanzane

Buffalo Mozzarella Napoletana Sauce, Basil Oil

DESSERTS

Cannoli

Filled with Ricotta

Choice of Strawberry, Chocolate, Pistachio or Citrus

Tiramisu

Tartufo

Hazelnut Vanilla and Chocolate

Granita Fruit Salad

Trio of Melon and Orange with a lime Granite

SIDES

ALL | £6

Tenderstem Broccoli

Lemon, Olive Oil

Rosemary Roasted Ratte Potatoes

Confit Garlic and Parsley

Caprese salad

Basil Oil

If you have any allergen concerns, please speak to a member of our team who will provide you with detailed information on each dish.