LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

PRIVATE DINING

Mediterranean Summer

Inspired by long lunches in Italy, Provence, Greece and Spain, but cooked with the precision of a fine dining kitchen. Big, sunny flavours, beautiful olive oil and plenty of seafood, made for warm evenings and good wine.

SUMMER (JUNE TO SEPTEMBER)

TO START

Warm Focaccia
Gordal olives, peppery olive oil

Pan con Tomate
Ibérico ham

STARTER

Heritage Tomatoes

whipped feta, oregano, Kalamata olives, grilled bread

PASTA

Hand-Cut Tagliatelle

courgette, lemon, basil, aged pecorino

MAIN

Roast John Dory

saffron fish broth in the style of bouillabaisse, braised fennel, rouille toast

DESSERT

Olive Oil Cake

roasted apricots, honey and thyme, Greek yoghurt sorbet

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.