

LOCALE

SET MENU A £26.95

STARTERS

HERITAGE TOMATO SOUP (v)

With parmesan croutons

CHARCUTERIE BOARD OF FINEST ITALIAN MEATS

With fresh baked focaccia and homemade chutney

SALT & PEPPER SQUID

With chilli mayo

MAINS

STEAK TAGLIATA

With sun-dried tomato dressing and chips

Served medium only

CHICKEN MADEIRA

Supreme of chicken, melted provolone cheese and Madeira mushroom sauce, with mash potato

ROASTED ATLANTIC COD

With white bean puree and morcilla

PACCHERI WITH ITALIAN SAUSAGE

Mozzarella and tomato sauce

MUSHROOM RISOTTO (V)

DESSERTS

CLASSIC TIRAMISU

SEASONAL PANNA COTTA

CHOCOLATE AND VANILLA ICE CREAM

PLEASE CHOOSE ONE SET MENU FOR YOUR PARTY – FROM EITHER SET MENU A, B OR C.
FOR PARTIES OVER 10 GUESTS, WE REQUIRE A PRE ORDER AT LEAST 72 HOURS BEFORE YOUR BOOKING. MENUS SUBJECT TO CHANGE.
GLUTEN FREE AND ALLERGEN MENUS AVAILABLE, PLEASE NOTE ANY ALLERGIES AT TIME OF BOOKING. WE ALLOCATE 2 HOURS FOR EACH
BOOKING AND HOLD TABLES FOR 15 MINUTES AFTER THE TIME OF BOOKING AND THEN IT WILL BE RELEASED. A DEPOSIT OF £10 PER PERSON
IS REQUIRED FOR ANY BOOKINGS OF 10 GUESTS OR OVER. PLEASE CALL 020 8852 0700 FOR ANY ADDITIONAL DETAILS.

LOCALE

SET MENU B £31.95

STARTERS

BURRATA (V)

Fresh creamy cheese from Puglia with heritage tomato, crispy Sardinian bread and basil dressing

WILD BOAR AND FIG TERRINE

With homemade chutney and toasted focaccia

HERITAGE TOMATO SOUP (V)

With parmesan croutons

SCOTTISH HAND CURED SALMON

Dill and mustard dressing, carasau crispy bread

MAINS

STEAK TAGLIATA

With Sun-dried tomato dressing and chips

Served medium only

GRILLED STONE BASS

Sweet and sour butternut squash and spinach

SLOW ROASTED PORK BELLY

Roasted artichokes, beetroot and scratchings

HOMEMADE GNOCCHI (V)

Leeks, butternut squash and gorgonzola

MUSHROOM RISOTTO (V)

CHICKEN MADEIRA

Melted provolone cheese, Madeira & mushroom sauce, mashed potato & broccoli tops

DESSERTS

**STRAWBERRY FRAISER
PANNA COTTA
TIRAMISU
CHOCOLATE AND VANILLA ICE CREAM**

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LOCALE

SET MENU C £38.95

STARTERS

GARLIC AND CHILLI PRAWNS

Cannellini beans and red pepper coulis

HERITAGE TOMATO SOUP (V)

With parmesan croutons

BURRATA (V)

Fresh creamy cheese from Puglia with heritage tomato, crispy Sardinian bread and basil dressing

SLOW COOKED BABY BACK RIBS

Sweet and sour baby back ribs with winter slaw

MAINS

MUSHROOM RISOTTO (V)

CHICKEN MADEIRA

Melted provolone cheese, Madeira & mushroom sauce, mashed potato & broccoli tops

HOMEMADE POTATO GNOCCHI (V)

Leeks, butternut squash and gorgonzola

DIAVOLA BABY CHICKEN

Spicy marinated spatchcock and winterslaw

GRILLED STONEBASS

Sweet and sour butternut squash and spinach

RIBEYE STEAK

With hand cut chips and salad (served medium)

DESSERT

CLASSIC CHOCOLATE FONDANT

HOMEMADE TIRAMISU

SEASONAL PANNA COTTA

SELECTION OF ITALIAN CHEESES

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