

## TOURS SET MENU

### STARTER

**ARANCINI**

mushroom and mozzarella risotto balls, tomato-garlic sauce (v)

**BRUSCHETTA**

garlic bread, baby plum tomatoes, buffalo mozzarella, basil (v)

**SEASONAL SALAD**

chickpeas, pumpkin, smoked tomatoes, truffle goat's cheese

### MAIN COURSE

**CHICKEN**

grilled chicken breast, potatoes, kale, carrots, marjoram sauce

**SALMON**

steamed salmon with green vegetables

**TAGLIATELLE BOLOGNESE**

minced veal and pork

**FUSILLI PASTA WITH VEGETABLES**

aubergines, 'ricotta salata' shavings, tomato, fresh basil (v)

**MAFALDINE AL PESTO**

pistachio, pecorino, basil (v)

**MARGHERITA PIZZA**

basil, tomato, mozzarella (v)

### DESSERT

**TORTA AL CIOCCOLATO**

sheep's milk yogurt ice cream

**TIRAMISU AL LIMONCELLO**

mascarpone, Limencello soaked sponge

**ICE CREAM** (choose two)

pistachio, chocolate hazelnut praline, natural mint and chocolate chip, vanilla, lime, blood orange, yoghurt-honey

AN ADDITIONAL THIRD COURSE IS £6.50

EAST INDIA TEA & FILTER COFFEE BY CAFÉDIRECT INCLUDED IN YOUR MEAL

**A discretionary 12.5% service charge will be added to extra items and given directly to the team.**

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order your meal.

Dishes may contain nuts. (V) vegetarian dish.

All prices include VAT and are correct as of November 2017.

## CHAMPAGNE

## BEER & CIDER

	125ML	BOTTLE
<b>BERRY'S MERCHANT PROSECCO</b>	£6.50	£35.00
<b>LAURENT-PERRIER LA CUVÉE</b>	£13.00	£68.00
<b>LAURENT-PERRIER CUVÉE ROSÉ</b>	£15.00	£85.00
<b>LAURENT-PERRIER VINTAGE 2007</b>		£100.00
<b>GRAND SIÈCLE BY LAURENT-PERRIER</b>		£220.00

<b>STELLA ARTOIS</b>	£4.60
<b>MORETTI</b>	£4.80
<b>HEINEKEN</b>	£4.80
<b>OLD SPECKLED HEN ALE</b>	£5.50
<b>ASPALL CYDER</b>	£4.50
<b>ASPALL ISABEL'S BERRY</b>	£4.50

## WHITE WINE

			175ML	250ML	500ML	BOTTLE
<b>ANCORA BIANCO, GARGANEGA</b>	2015	Veneto	£6.00	£8.00	£15.50	£23.00
Peachy, ripe aromatics, hints of spiced apple, bears a resemblance to Soave, finish is clean, balanced						
<b>ALASIA, PIEMONTE CORTESE</b>	2015	Piemonte	£6.50	£8.50	£16.80	£25.00
Fresh and vibrant, in the mould of the region's famous Gavi di Gavi						
<b>FALERIO DEI COLLI ASCOLANI, SALADINI (ORGANIC)</b>	2015	Marche	£7.50	£9.50	£18.50	£27.00
Fresh notes of citrus fruit, nutty tones, herbaceous aromas resonant of the rustic hills of Marche						

## ROSÉ WINE

			175ML	250ML	500ML	BOTTLE
<b>BARDOLINO CHIARETTO, MONTE DEL FRÀ</b>	2015	Veneto	£7.50	£9.50	£19.00	£26.00
From the shores of Lake Garda; plenty of red berry before finishing fresh, dry and minerally						

## RED WINE

			175ML	250ML	500ML	BOTTLE
<b>ARALDICA, PIEMONTE BARBERA,</b>	2014	Piemonte	£6.00	£8.00	£15.50	£23.00
Aromas of ripe raspberries, tangy red cherries and plums, soft tannins						
<b>ANCORA ROSSO, SANGIOVESE</b>	2014	Veneto	£7.00	£9.00	£17.50	£25.00
Fresh, lively with juicy berry fruit, hints of spiciness, balanced by tangy acidity and soft ripe tannins						
<b>BARDOLINO DOC, MONTE DEL FRÀ</b>	2015	Veneto	£8.00	£10.00	£19.50	£28.00
Lively wine with crunchy, sour cherry character, light body						

## SOFT DRINKS

<b>ORANGE / APPLE JUICE</b>	£3.00
<b>APPLETISER</b>	£3.00
<b>COCA COLA / DIET COKE / SPRITE</b>	£3.00
<b>HILDON MINERAL WATER (SMALL)</b>	£2.50
<b>HILDON MINERAL WATER (LARGE)</b>	£4.70

## HOT DRINKS

<b>AMERICANO / FILTER</b>	£2.50
<b>MOCHA</b>	£2.90
<b>FLAT WHITE</b>	£2.80
<b>ESPRESSO (SINGLE/DOUBLE)</b>	£2.20/£2.80
<b>MACCHIATO (SINGLE/DOUBLE)</b>	£2.40/£2.80
<b>LATTE (SINGLE/DOUBLE)</b>	£2.80/£3.10
<b>CAPPUCCINO (SINGLE/DOUBLE)</b>	£2.80/£3.10
<b>THE EAST INDIA COMPANY TEA</b>	£2.30