

ALL INCLUSIVE SUMMER PACKAGE

Select a starter & main (including pizza)
or a main & dessert

FARRINGDON MENU



STARTERS

Burrata mozzarella with pistachios, pomegranate,
fig dressing & spiced crackers [Ⓝ]

Tomato bruschetta with datterini tomatoes,
garlic & basil [🌿]

Smoked ham hock Tuscan broth with warm tomato focaccia

Barolo cured beef carpaccio, hay smoked mozzarella,
grilled peppers, broad beans & truffle salad

12" STONE BAKED PIZZA

Gluten-free pizza base is available for any pizza

Salami Milano with mozzarella

Goat's cheese, caramelised red onions & rosemary [🌿]

Buffalo mozzarella with tomato & fresh basil

Buffalo mozzarella, Sorrento olives, Sicilian
anchovies, fried capers, oregano & smoked garlic oil

Spicy pork & fennel, plum tomatoes, buffalo
mozzarella, basil & fresh chilli [🌿]

Posh Hawaiian with smoked ham hock, buffalo
mozzarella, caramelised pineapple & fresh chilli [🌿]

Mozzarella, San Daniele ham with rocket
and sun blushed tomatoes

MAINS

Roasted Label Anglais Chicken Breast
with caramelised shallots, cannellini beans,
peas and tarragon

Meatballs

Sicilian pork and fennel meatballs filled with
mozzarella, in a roasted pepper and tomato ragú
served with toasted smoked garlic ciabatta,
side of gem & aged parmesan

Sicilian Aubergine Stew

topped with burrata mozzarella [Ⓝ]

Baked Cornish Hake

with spiced cous cous, fennel, courgettes & peppers

TREAT YOURSELF

Basil Infused Panna Cotta

with summer berries

Warm Chocolate Brownie

with Valrhona chocolate ganache and honeycomb
ice cream [🌿]

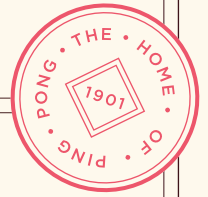
Jude's Ice Cream

choice of: brown butter & pecan [Ⓝ], honeycomb,
vanilla, or strawberry [🌿]

KEY: [Ⓝ] nuts | [🌿] vegetarian | [🌿] vegan | [🌿] chilli

We store nuts in our kitchen – nut trace contamination may be present. If you are allergic to nuts, please ask staff to suggest a nut-free meal. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish. A 12.5% discretionary service charge will be added to your bill. Credit card minimum spend is £5.

COCKTAILS



JUST JAMMIN'

Ciroc vodka, Crème de Peach, RinQuinQuin, lemon, prosecco

CRACKIN' ON

Appleton VX, Campari, pineapple, lime, orgeat

LAKE SPRINGFIELD

Bulliet Rye, Merlet Poire, Pisco, sherbet, lemon, ginger ale

SILVER LINING

808 Scotch, cherry jam, Cocchi Torino, Luxardo Cherry, angostura, lemon, sugar, egg white

EUREKA

Johnnie Walker Gold, cranberry, beetroot, Lanique Rose, Aperol, sherbet, lemon

PING & PONG

Appleton VX, Johnnie Walker Black, red wine, Angostura, triple sec, Bergamot, lemon juice, lemon bitters & sugar cane

APPLES AND PEARS

Bulliet, pear purée, sherbet, apple, Laphroaig, mint

LATE TO THE PARTY

Tanqueray gin, elderflower, apple puree, sugar cane, lemon juice & mint

NOT SO WHITE RUSSIAN

Haigh Club, Kalhua coffee, rooibos tea, sugar, chocolate bitter, golden syrup

LYCHEE MARTINI

Ketel One vodka, lychee liqueur & juice, fresh lime & grapefruit bitters

UP IN SMOKE

Zacapa 23, Antica Formula vermouth, Mr Black, Green Chartreuse, orange & chocolate bitters

LADIES' DELIGHT NO.2

Tanqueray gin, passionfruit & cloudy apple juice, vanilla syrup & lemon juice

MILK MONITOR

Appleton VX, Koko Kanu, pineapple, caramel, lime, angostura bitters, sugar, coconut

BUCK À L'ORANGE

Tanqueray 10 gin, blood orange syrup, sugar cane, lemon juice, cherry puree, cherry liquor, pineapple, pimento dram & prosecco

AGENT SKULLY

Don Julio Blanco, Ancho Reyes, chocolate bitter, lapsang tea, sugar, blueberry

HURRICANE

Appleton white and dark rum, orange and pineapple juice, lime juice, vanilla syrup, passion fruit purée, angostura bitters

We serve 50ml measure as standard, 25ml are available on request. A 12.5% discretionary service charge will be added to your bill. Credit card minimum spend is £5.