

THE LAVERY

Private Dining

95 per person

Our menus are designed around the best seasonal ingredients and may vary on the day

To Start

3 starter plates, to be selected by our chef and served family style

Williams pear, walnut, endive, gorgonzola

Delica pumpkin caponata, black olive, pine nuts

Mozzarella di bufala, turnip top, tomato, pangrattato

Culatta di montagna, shaved fennel, parmesan

Wild seabass crudo, Lilliput caper and marjoram bottarga



To Follow

Ordered on the day from the a la carte menu

Risotto, honeycomb tomato, lemon thyme and pecorino

Scottish sea trout, Italian spinach, Vesuvio tomato, basil aioli

Lemon sole, taggiasche olive, parsley, marinated red pepper and potatoes

Pork chop, sage, Amalfi lemon and zucchini trifolati

Grilled lamb leg, aubergine funghetto, coco beans and salsa verde

Seasonal side vegetables, for the table



To Finish

Ordered on the day from the a la carte menu

Amalfi lemon tart

Ricotta and almond cake, redcurrant

Original bean chocolate mousse, Agen prune

Lincolnshire Poacher, quince

Please inform your server of any allergies. Allergen information is available on request.

A discretionary service charge of 12.5% will be added to your bill. 100% of this service charge goes directly to our team.