



Amalfi Secret Supper

Join us for an intimate supper party in The Oyster Bar.
Enjoy 4 beautiful courses & a welcome cocktail, all cooked & served the bar

£45 for 3 / 50 for 4 Courses

ANTIPASTI

OYSTERS

2 of our beautiful oysters served naked with mignonette dressing

SMOKED DUCK BREAST CROSTINI

Focaccia crostini with goats cheese, caramelised onions,
cherry balsamic & pistachio

TO START

FIG & BURRATA CAPRESE

Creamy burrata with honey roasted figs, walnuts & prosciutto crisp

SMOKED SALMON CRUDO

Sashimi grade salmon, in citrus dressing with fried capers
& lightly pickled red onion

PASTA

VENISON ORECCHIETTE RAGU

Handmade orecchiette pasta with our
indulgent slow cooked venison ragu

LOBSTER RAVIOLI

Local lobster filled ravioli, in a tomato &
lobster bisque, with samphire & parsley oil

DESSERT

CHOCOLATE FONDANT

BLOOD ORANGE SGROPPINO

CHEESE SELECTION

