

PESCATORI

Italian & Seafood Restaurants

Summer & Autumn
Private Dining Menu 3

£45.00 per person

PESCATORI WORKS HARD TO SOURCE ITS FISH AND SHELLFISH FROM WELL MANAGED AND SUSTAINABLE FISHERIES.
OUR POLICY IS TO WORK WITH THE SEASONS ENABLING US TO HARNESS THE VERY BEST PRODUCE AVAILABLE FROM THE LAND AND SEA.
OUR MENUS MAY VARY ACCORDING TO THE WEATHER CONDITIONS.

antipasti

DEVON CRAB & RICOTTA, GRILLED COURGETTE, PEPPER, LEMON, SAGE

OR

SEVERN AND WYE SMOKED SALMON WITH DEEP FRIED OYSTERS

OR

SAFFRON RISOTTO (V)

pesce & ortolane

DEVON BLUE LOBSTER LINGUINE, TOMATO, GARLIC

OR

WHOLE GRILLED CORNISH LEMON SOLE, RIPPLE FARM RAINBOW CHARD, RED WINE SAUCE

OR

ROAST RIB OF CORNISH BEEF, BONE MARROW JUS

OR

BAKED PORCINI MUSHROOM, WET POLENTA (V)

dolci

PANNACOTTA, GRAPPA, SEASONAL BERRIES

OR

ZABAIONE, HONEY ROAST FIGS

OR

RUSSET APPLE CROSTATA, CINNAMON ICE CREAM

ADDITIONAL COURSES - £P.O.A.

OUR CHEF WOULD BE DELIGHTED TO CREATE A SEASONAL AMUSE BOUCHE FOR THE PERFECT START TO YOUR MEAL.

WE ARE ALSO HAPPY TO WORK WITH YOU ON ADDITIONAL COURSES SUCH AS ARTISANAL ITALIAN CHEESES, PALATE CLEANSERS AND PETIT FOUR ALL OF WHICH ARE DESIGNED TO CAPTURE THE BEST OF SEASONAL PRODUCE AND FURTHER ENHANCE YOUR MEAL.

ALL PRICES INCLUDE VAT. A 12.5% OPTIONAL GRATUITY WILL BE ADDED TO YOUR BILL, WHICH IS SHARED AMONGST ALL THE STAFF.
ALL OUR DISHES ARE FRESHLY PREPARED IN OUR KITCHEN THERE-FOR MAY CONTAIN TRACES OF NUTS. ALL OUR FRESH OLIVES CONTAIN STONES. PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS & WE WILL DO ALL WE CAN TO ASSIST YOU.



WWW.PESCATORI.CO.UK



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