



TEN TRINITY SQUARE
PRIVATE CLUB

Four Hands Dinner ***Six Course Tasting Menu***

Starters

Red Prawn by Chef Giacomo
Crudo, Smoked Violetto Artichoke, Burrata and Pickled Radicchio

Mandarin by Chef Luca
Koji Mousse and Sea Urchin Oscietra Caviar

Middle Course

Pappardella by Chef Giacomo
Aubergine Parmigiana, Smoked Provola Cheese, Parmesan Fondue and Basil Pesto

Main Courses

Sole by Chef Luca
Raspberries and Champagne Sauce

Aged Beef Fillet by Chef Giacomo
Confit, Red Endive, Kohlrabi and Shiso

Dessert

Chocolate Soufflé by Chef Luca
Pomegranate and Rosé with Metaxa Ice-Cream

£165 per person

All prices are inclusive of VAT. A 15% discretionary service charge will be added to your final bill
If you have a food allergy or intolerance, please inform your waiter upon placing your order.