



Set Menu

£55 per person

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm Haye Farm, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

Starters

To share

Burrata, Caponata, Basil (V, GF)

La Goccia Signature Organic Chicken

Padron peppers (Ve)

Chickpea, Spring Peas & Mint Hummus (Ve, GF)

Mains

To choose

Organic Chicken Thigh, Lemon & Sage Butter (GF)

Mackerel, Mediterranean Salad (GF, DF)

Roasted Fennel Risotto (V)

Sides

To share

Roasted Rosemary Potatoes (Ve, GF)

Vignarola; Broad Beans, Asparagus, Green Peas, Shallot (Ve)

Dolci

To share

Tiramisù di Lorenzo (V)

Millefoglie - Puff Pastry, Chantilly, Rhubarb (Ve)

Keys: V – Vegetarian **Ve** – Vegan **GF** – Gluten Free **DF** – Dairy Free

Please advise of any allergen requirements. We source the best quality seasonal ingredients.

Due to supply & demand this may mean we run out of certain dishes. A discretionary service charge of 15% will be added to your bill.