



Set Menu

£60 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.

Fritti and antipasti

To share

La Goccia's Signature Chicken (GF)

Burrata with Roasted Squash and Agrodolce Dressing (V, GF)

Baby Squid (DF)

Beef Tartare (GF)

Mains

Choose one:

Braised Lamb with Soft Polenta (DF)

Pan Fried Cod with Kale (GF, DF)

Pumpkin Gnocchi with Gorgonzola and Sage (V)

Verdure

To share

Potatoes *Al Forno* with Garlic and Rosemary (Ve, GF)

Radicchio, Pomegranate and Dried Figs (Ve, GF)

Dolci

To share

Tiramisù (V)

Pannacotta with Citrus Compote (V, GF)

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 13.5% will be added to your bill.