

Swingin' Supper Club — Evening Menu

An Italian-Inspired Menu with a Splash of the Sea

Curated for Cotswold Elegance

Allergen Key: **G:** Gluten, **D:** Dairy, **E:** Eggs, **F:** Fish, **Cr:** Crustaceans, **M:** Molluscs, **N:** Nuts, **P:** Peanuts, **S:** Soya, **C:** Celery, **Mu:** Mustard, **Se:** Sesame, **Su:** Sulphites, **L:** Lupin

Start Spreadin' the News — Starters

Oysters Rockefeller (*M, D, Su*)

Baked Jersey oysters, spinach, garlic, Parmesan, Pernod butter

Crab & Ricotta Arancini (*Cr, D, E, G, Su*)

Lemon zest, saffron risotto, San Marzano tomato dip

Vitello Tonnato (*F, E, Su, Mu*)

Thin-sliced veal, tuna-caper aioli, baby leaves

Caprese con Mare (*D, F, Su*)

Heirloom tomatoes, buffalo mozzarella, basil oil, anchovy crumble

The Main Event — Mains

Lobster Tagliatelle *(Cr, G, E, D, Su)*

Fresh egg pasta, cherry tomato confit, white wine, chili, garlic butter

Sea Bass alla Sinatra *(F, D, Su)*

Pan-seared sea bass, wild fennel, Amalfi lemon beurre blanc, charred courgette

Veal Saltimbocca *(D, Su)*

Prosciutto, sage, Marsala glaze, creamy polenta

Melanzane al Forno (V) *(D, N, Su)*

Baked aubergine, smoked scamorza, basil pesto

That's Amore — Sides

Truffle Parmesan Fries *(D, Su)*

Sautéed Tenderstem Broccoli & Chili *(Su)*

Rosemary Sea Salt Focaccia *(G)*

Garden Leaf Salad with Balsamic Glaze *(Su)*

The Final Curtain — Desserts

Tiramisu alla Nonna *(D, E, G, Su)*

Mascarpone, espresso-soaked savoiardi, dark chocolate

Limoncello Panna Cotta *(D, Su)*

Zesty panna cotta, limoncello syrup, candied lemon peel

Affogato al Caffè (D, G, Su)

Vanilla gelato drowned in hot espresso, biscotti on the side

Fly Me to the Moon — After Dinner

Housemade Limoncello (Su)

Espresso Martini or Classic Negroni (Su)

Selection of Italian Cheeses & Truffle Honey (D, Su)

Please inform your server of any allergies or dietary requirements. Cross-contamination may occur in our kitchen. All dishes are subject to availability.