

TASTING MENU

Cornish crab salad, black rice, aioli and seaweeds
Insalata di granchio, riso nero, aioli e insalata di alghe



Seared scallops, tomato, mozzarella and basil
Capesante alla caprese



Homemade duck ravioli with beetroots, watercress and demi-glace
Ravioli con ripieno d'anatra, barbabietole e purea di crescione



Cod, broccoli puree, sun-dried tomatoes and crispy potatoes
Merluzzo, crema di broccoli, pomodori secchi e patate croccanti

OR

Roasted loin of lamb, red cabbage, cassava shallots and sour cherry jus
Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di ciliege



After eight chocolate fondant with mint and chocolate ice cream
Fondente al cioccolato con gelato alla menta e cioccolato

Five courses £65, with wine pairing £115

Six courses £80, with wine pairing £135

Selection of Italian cheeses £10 supplement

A selection of cheese with a glass of Port £15 supplement (per person)

This menu is designed to be enjoyed by the whole table