

Flavours of Italy

Three Course Wine Tasting Menu *£25pp*

A curated selection of wine from Italy paired with complimentary small plates.

White Wine

Friulano, Colli Orientali Friuli, La Roncai

Produced in Friuli-Venezia Giulia, Italy, the aromas of wildflowers, hay and almond in this well-balanced wine segues effortlessly from nose to palate, providing a light and refreshing taste.

Friulano

free-oo-lah-noh

Enjoy with

Buffalo mozzarella, crisp prosciutto, tomato and almond dressing crostini (V)(N)

White Wine

Verdicchio Di Matellica, Bisci

Produced in Marche, eastern Italy, this silky and fresh wine entices the palate with delicate aromas of sweet almonds, acacia flowers and green apple notes.

Verdicchio

Ver-deek-ee-oh

Enjoy with

Chicken Milanese, roasted vegetable salad.

Red Wine

Schiava DOC Alto Adige, St. Magdalener Colterenzio

Produced in Northern Italy, the aromatic notes and fruity bouquet of red plums, cherry and raspberry are combined with a soft hint of almond and violet to give this red wine a velvety and elegant finish.

Schiava

Skee-AH-va

Enjoy with

Rolled guineafowl leg, basil pesto risotto (N)

(N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (GF**) Can be made gluten free on request (V) Vegetarian (VV) Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens covered by legislation is available on request. A discretionary optional service charge of 12.5% will be added to your bill.

Flavours of Italy

Three Course Wine Tasting Menu *£25pp*

A curated selection of wine from Italy paired with complimentary small plates.

White Wine

Friulano, Colli Orientali Friuli, La Roncai

Produced in Friuli-Venezia Giulia, Italy, the aromas of wildflowers, hay and almond in this well-balanced wine segues effortlessly from nose to palate, providing a light and refreshing taste.

Friulano

free-oo-lah-noh

Enjoy with

Buffalo mozzarella, smoked cheese tart, tomato and almond dressing (V)(N)

White Wine

Verdicchio Di Matellica, Bisci

Produced in Marche, eastern Italy, this silky and fresh wine entices the palate with delicate aromas of sweet almonds, acacia flowers and green apple notes.

Verdicchio

Ver-deek-ee-oh

Enjoy with

Roasted vegetable salad, lemon infused seitan (V)

Red Wine

Schiava DOC Alto Adige, St. Magdalener Colterenzio

Produced in Northern Italy, the aromatic notes and fruity bouquet of red plums, cherry and raspberry are combined with a soft hint of almond and violet to give this red wine a velvety and elegant finish.

Schiava

Skee-AH-va

Enjoy with

Basil pesto risotto, grilled baby vegetables (V)(N)

(N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (GF**) Can be made gluten free on request (V) Vegetarian (VV) Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens covered by legislation is available on request. A discretionary optional service charge of 12.5% will be added to your bill.