

the MENU

STARTERS

roasted scallops, porcini mushrooms, hazelnuts & brown butter
Italian carne cruda with courgette & parmesan tagliatelle
fontina cheese croquettes, romesco sauce & watercress

MAIN COURSE

ox cheeks braised in red wine with celeriac wine & wild mushrooms
Sicilian red prawn risotto with mussels, smoked butter & gremolata
scamorza & courgette ravioli with ricotta & confit tomatoes

DESSERT

vanilla panna cotta with poached stone fruit, almonds & meringue
vino santo & valrhona chocolate tiramisu
glazed lemon tart with creme fraiche chantilly