

Tasting Menu

“Stuzzichino” Amuse Bouche

Tomato and Burrata “Caprese” Basil & Peppers

Wine: Il Pumo, Malvasia Sauvignon, Cantine San Marzano, Puglia- Italy -75ml glass

Panserotto Gorgonzola & Prosciutto, Puglian Pesto and Aubergine ketchup,

Wine: Tramari Primitivo Rose, Cantine San Marzano, Puglia - Italy -100ml glass

Grilled fig, smoked Pancetta and Provolone,
Cantaloupe carpaccio, Balsamic & Honey

Wine: Verdaca, Cantine San Marzano, Puglia, Italy -100ml glass

Bavette pasta with sundried tomato, salsiccia picante and pistachio

Wine: Il Pumo Negroamaro, Cantine San Marzano, Puglia, Italy -100ml glass

Elderflower semifreddo, marinated fresh strawberries, black pepper straw

Wine: Nivole Moscato D’Asti, Michele Chiarlo, Piemonte, Italy -50ml glass

Additional cheese course – £6 Per Person

Selection of 3 Cheeses and Garnishes (M-G-E-SD-MS-CL)

Wine: Starboard Batch 88, Quady Winery –California -USA -50ml Glass £6

OR

Whisky: THE BALVENIE DOUBLEWOOD 12YO, Scotland, 25ml Glass £7.50

£50 Per Person or £74 with Matching Wines