

## 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*