

Sample Set Menu

Starters

Fettucine Alfredo, garlic, chili, basil (V)
Italian Musk melon, Parma ham
Cured salmon, yoghurt, compressed cucumber, wild fennel
Heritage tomatoes, sheep's ricotta, olive puree, toasted hazelnut, basil (V, VEO)
Summer minestrone, salsa verde (V, VE)

Main courses

Fresh peas and mint risotto, Parmigiano Reggiano cream (V, VEO)
Seafood linguini, fennel, garlic butter
Pan-fried cod, borlotti beans puree, spring greens, onions, samphire
Seared chicken breast, violette potatoes, fregola, chestnut mushrooms, peas
Wild boar ragu, pappardelle pasta, soft herbs

Sides

Crispy zucchini fries, tomato dipping sauce 4.50 / Green beans, garlic 4.50
Mixed leaf salad 3.50 / Tomato and onion salad 3.50
Roast heritage potatoes, rosemary, garlic 4.50

Puddings

Tiramisu
Buttermilk panna cotta, strawberries, mint (V, VEO)
Nectarine tart, brown sugar ice cream
Selection of homemade ice creams and sorbets (VEO)
Special summer sorbets: Negroni, Aperol Spritz and Prosecco (VEO)

Cheese

Italian cheese selection, sea salt crackers (4.50 supplement)