

# SAMPLE TAVOLO CUCINA

FOR UP TO 16 GUESTS

TO START

**48hr focaccia**

**charcuterie boards**, a selection of our favourite cuts, sweet house pickles

**HH&Co Loch Duart smoked salmon**, cured & smoked on site, simply, with lemon

**young vegetable salad**, Home Farm ewe's cured, candied pumpkin seeds, pink peppercorns & Lime Wood honey vinaigrette



PRIMI

**gnocchi con parmigiano**, roasted datterini tomatoes, lemon, garlic & mint



DA CONDIVIDERE

**Peter Hannan's Glenarm Estate salt-aged beef rib**

**poached Gigha halibut, brown crab cacio e pepe**

braised borlotti beans, herb oil & roasted garlic  
Tenderstem broccoli, chilli, lemon pangrattato  
herbaceous salad, sweet mustard dressing



DOLCE

**apple tart tatin**, vanilla ice cream



FORMAGGIO

**selection of British cheese with sourdough cracker**, seasonal chutney

£140.00 per person

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. For more information on allergens, please speak to your server. This menu is available at dinner only. Due to the nature of the menu, we are unable to cater for multiple dietary requirements, as all guests will need to enjoy the same food.