



## IL TAVOLO DELLA CUCINA

SHARING MENU  
£75 PER PERSON

WINE PAIRING



### ANTI PASTI

- mushroom salad, girolles, almonds, dandelion, apricots £12
- herb crusted rabbit, crispy trotter, romesco sauce £12
- red mullet ceviche, tayberries, raspberry & basil vinaigrette £14
- chalk stream trout, pickled rhubarb, ginger yoghurt, coriander £14
- crapaundine beetroot, hazelnuts, spring onion, tarragon, red wine dressing £9



### PRIMI

- risotto, san marzano tomato, anchovy, garlic, parsley £12/£24
- stuffed gnocchi, kale, goats cheese, minted butter £10/£20
- fettuccine, culatello, peas & mint £12/£24
- ravioli, smoked ricotta, preserved lemon, peas, pickled samphire £10/£20
- double agnolotti, guinea fowl, burrata, truffle, parmesan cream £15/£30



### SECONDI

#### PESCE & CARNE

- veal chop, broad beans, soused tomato, lemon £48
- sweet & sour quail, roasted onions, rosemary vinegarett £27
- new season lamb, sweetbreads ragout, peas & young onions £28
- seabass, girolles, tomato, saffron & chives £35
- hake, spiced potted shrimp £28
- line caught cod, summer bean ragout, Portland crab, lardo & lemon £28



### CONDIVIDERE

- salt baked bream for 2, basil & mussels £55\*
- Glenarm Estate rib of beef for 2, peppercorn crust, garlic £85\*



### CONTORNI £4

mixed leaf salad

buttered pink fir potatoes

broccoli, chilli, parmesan