



IL TAVOLO DELLA CUCINA

SHARING MENU
£75 PER PERSON

WINE PAIRING
£55 OR £95 PER PERSON



ANTI PASTI

- leek & taleggio tart, pickled celery, bitter leaves £12
- pear salad, ricotta, preserved lemon dressing, candied walnuts £9
- heritage beetroot, goat yoghurt, hazelnuts, balsamic £9
- smoked duck ham, pistachio, pickled trompettes, jerusalem artichoke, truffle dressing £12
- Cornish cock crab, smoked eel, radish & apple £17



PRIMI

- risotto, velvet crab, blood orange, fennel & basil £12/£24
- guinea fowl agnolotti, sage & onion, lardo di colonnata £12/24
- ravioli, polenta, artichokes, truffle £15/£30
- gnocchi, cavolo nero, mozzarella, tomato oil £12/£24
- lasagne, venison, truffle, taleggio £18



SECONDI

PESCE & CARNE

- Woolley Park guinea fowl, leeks, truffle, paté £28
- Hampshire saddle back pork fillet, january king cabbage, roasted cox pippin £28
- Creedy Carver duck, sweet & sour endive, jerusalem artichoke, bolognese £28
- fish stew, monkfish, langoustine, red mullet, scallop £35
- roasted seabass, savoy cabbage, smoked eel, apple caramel £28
- steamed skrei cod, purple sprouting broccoli, crab, basil, mint £28



CONDIVIDERE

- Glenarm rib of beef for 2, peppercorn crust, garlic £85*
- salt baked bream, mussel & basil sauce £50



CONTORNI £4

- mixed leaf salad
- heritage carrots, butter & dill
- creamed potato
- spinach & nutmeg