



IL TAVOLO DELLA CUCINA

SHARING MENU
£75 PER PERSON

WINE PAIRING



ANTI PASTI

- vitello, artichoke, smoked cod roe, celery, lemon £15
- gorgonzola tart, pickled pear, celery & walnut £10
- warm salad of Loch Duart salmon, quinoa crust, beetroots, mayonnaise £12
- roast celeriac salad, pickled pear, chanterelle, dandelion £9
- Jerusalem artichoke, aged parmesan, winter truffle, bitter leaves £15



PRIMI

- risotto, porcini mushroom, autumn chanterelles, aged parmesan £15/£30
- agnolotti, smoked ricotta, pumpkin pesto £12/£24
- ravioli, polenta, truffle, artichoke, tomato £15/£30
- parmesan gnocchi, kale, black cabbage, tomato & mozzarella £12/£24
- garganelli, pheasant salsiccia ragout, basil, crispy onion £12/£24



SECONDI

PESCE & CARNE

- Hampshire saddle back pork fillet, grilled cabbage, caramelised apple £28
- venison, red wine preserved plum, gorgonzola, buttered turnips £32
- Hampshire pheasant breast, cheese & onion tart, Scottish girolles £28
- hake, white bean & chorizo ragout, squid, green tomato £30
- turbot, cockles, brown shrimp £30
- john dory, globe artichoke, lardo, autumn chanterelle £28



CONDIVIDERE

- salt baked bream for 2, truffle baked clams £65
- Glenarm Estate rib of beef for 2, confit garlic, mixed leaf salad £85*



CONTORNI £4

mixed leaf salad

heritage carrots, butter & dill

creamed potato

creamed spinach & nutmeg