



**IL TAVOLO  
DELLA CUCINA**  
SHARING MENU  
£75 PER PERSON

**WINE PAIRING**  
£55 OR £95 PER PERSON



## ANTI PASTI

- vitello, artichoke, smoked cod roe & lemon £15
- gorgonzola tart, celery & walnut salad £10
- roast celeriac, pickled pear, dandelion, trompette £9
- smoked monkfish carpaccio, walnut mayonnaise, celeriac, apple, capers £12
- warm tardivo, crapaudine beetroot, blood orange & hazelnut £12



## PRIMI

- risotto, crab, fennel, orange, basil £15/£30
- tortelli, greenhouse chard, fennel, purple olive & fennel pollen dressing £12/£24
- parmesan gnocchi, cauliflower cheese £12/£24
- garganelli, duck salsiccia ragout, basil, crispy onion £12/£24
- ravioli, polenta, winter truffle, artichoke & dried tomato £15/£30



## SECONDI

### PESCE & CARNE

- saddleback pork fillet, grilled cabbage, caramelised apple £28
- venison, celeriac, gorgonzola, pickled plum £30
- Creedy Carver duck, chicory tart, fennel, orange £30
- Skrei cod, sprouting broccoli, black garlic & anchovy mayonnaise £28
- brill, crab, brown shrimp, spiced butter sauce £35
- Cornish bass, artichoke, winter chanterelle, lardo £32



## CONDIVIDERE

- 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

buttered carrots, dill

creamed potato

spinach & nutmeg