



**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
- steamed asparagus**, crème fraiche, pink grapefruit, dill £15
- mackerel ceviche**, rhubarb, horseradish £12
- warm tardivo**, crapaudine beetroot, blood orange & hazelnut £12



PRIMI

- risotto**, crab, fennel, orange, basil £15/£30
- potato ravioli**, greenhouse chard, fennel, purple olive & fennel pollen dressing £12/£24
- parmesan gnocchi**, morels & wild garlic £15/£30
- double agnolotti**, guinea fowl, buratta, roasting juices & parmesan £15/£30
- ravioli**, polenta, artichoke, crab, shellfish ragout £15/£30



SECONDI

PESCE & CARNE

- saddleback pork fillet**, roasted fennel, tarragon, lemon £28
- Woolley Park guinea fowl**, morel mushroom tart, morel sauce £30
- lamb chops**, new season garlic, sweetbread bolognese £35
- cod**, sprouting broccoli, black garlic & anchovy mayonnaise £28
- red mullet**, courgettes, soused tomato, puttanesca dressing £30
- lemon sole**, asparagus, crab, apple, smoked eel, celery £35



CONDIVIDERE

- baked bream for 2**, truffle baked clams £75
- Glenarm Estate ribeye of beef for 2**, confit garlic, mixed leaf salad £85*



CONTORNI £4

mixed leaf salad

buttered carrots, dill

creamed potato

spinach & nutmeg