



**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
- burrata, greenhouse salad, basil, white balsamic £15
- 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, burrata, roasting juices & parmesan £15/£30
- ravioli, polenta, artichoke, crab, shellfish ragout £15/£30



SECONDI

PESCE & CARNE

- saddleback pork fillet, roasted fennel, tarragon, lemon £28
- Wooley Park Farm 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
- dover sole, asparagus, crab, apple, smoked eel, celery £35



CONDIVIDERE

- salt 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