

ITALIAN CLASSICS MENU – LUNCH & DINNER

SAMPLE MENU

STARTERS

vitello tonnato, lemon, parsley, capers

Ligurian seafood soup, scampi, saffron aioli, parmesan cheese

Westcombe ricotta, grilled artichokes, lemon & oregano

butternut squash carpaccio, almond cream, candied pumpkin seeds, sage & amaretto (vg)



MAINS

Quarr Cross chicken Milanese, rocket, lemon, parmesan

steamed Cornish hake, St Austell Bay mussels, orzotto, celery gremolata

gnocchi con parmigiano, roasted tomatoes, lemon, burrata cream

Glenarm Estate salt aged rump barrel, porcini cream, confit garlic
(served pink or well done – please specify)

chickpeas alla Romana, smoked peppers, aubergine, black olive (vg)

selection of seasonal side dishes for the table



DESSERTS

tiramisu

Williams pear tarte tatin, roasted pistachio cream

Islands 70% chocolate tart, preserved cherries

baked Alaska, blackberry sorbet
(vg and gf version available)

selection of British & Italian cheeses (£10pp supplement)



tea, coffee & petit fours
£95.00 per person