

SAMPLE ITALIAN CLASSICS MENU

STARTERS

vitello tonnato, lemon, parsley, capers

young vegetable salad, Home Farm ewe's curd, lime wood honey vinaigrette

burrata, Isle of Wight tomato bruschetta, basil & mint

smoked cod roe, baby gem, pickled fennel, radish & sourdough crackers

kohlrabi carpaccio, almond cream, sweet pickles & soft herbs (vg)



MAINS

Somerset Saxon chicken milanese, rocket, lemon, parmesan

roast Cornish monkfish, Isle of Wight Romano peppers, salsa rosso, basil

gnocchi con parmigiano, slow roasted datterini tomato with lemon, garlic, & mint

salt aged Glenarm Estate salt aged flat iron steak, citrus marinated aubergines, salsa Verdi
(served medium rare or well done)

agnolotti carbonara, shaved San Daniel ham

Sicilian aubergine, citrus marinated roasted Romano peppers, salsa verdi (vg)

selection of seasonal side dishes for the table



DESSERTS

tiramisu

Tahitian vanilla semifreddo, amaretto, seasonal berries

chocolate cremeux, roasted pistachio, preserved cherries

selection of British & Italian cheeses

meringue, local raspberries, macerated with lime (vg)

tea, coffee & petit fours