

SAMPLE TAVOLO CUCINA

FOR UP TO 16 GUESTS

TO START

48hr focaccia

charcuterie boards, a selection of our favourite cuts, sweet house pickles

HH&Co Loch Duart smoked salmon, cured & smoked on site, simply, with lemon

young vegetable salad, Home Farm ewe's cured, candied pumpkin seeds, pink peppercorns & Lime Wood honey vinaigrette



PRIMI

gnocchi con parmigiano, roasted datterini tomatoes, lemon, garlic & mint



DA CONDIVIDERE

Peter Hannan's Glenarm Estate salt-aged beef rib

poached Gigha halibut, brown crab cacio e pepe

braised borlotti beans, herb oil & roasted garlic

Tenderstem broccoli, chilli, lemon pangrattato

herbaceous salad, sweet mustard dressing



DOLCE

apple tart tatin, vanilla ice cream



FORMAGGIO

selection of British cheese with sourdough cracker, seasonal chutney

£120.00 per person

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. For more information on allergens, please speak to your server. This menu is available at dinner only.