

## SAMPLE TAVOLO CUCINA

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 tarte tatin**, vanilla ice cream



FORMAGGIO

**selection of British cheese with sourdough cracker**, seasonal chutney

£150.00 per person