

## **June Sample Tasting Menu**

### **Antipasti**

**Insalata di granchio** - fresh Devon crab with Florence fennel, dandelion, celery, trevisse and Sardinian Bottarga

### **Primi**

**Ravioli di erbette** - mixed green ravioli with Swiss chard, rocket, cima di rape, sheep's ricotta, butter and sage

### **Secondi**

**Controfiletto di manzo** - chargrilled Aberdeen Angus beef sirloin (med rare) with roasted aubergines, datterini tomatoes, red peppers and salsa verde

### **Piatto di dolci**

Selection of desserts to share

*Pannacotta with baked champagne rhubarb, blood orange and Moscato*

*Soft chocolate cake with crema di mascarpone*

*Vanilla ice cream with chilled espresso*

*Amalfi lemon tart*

### **Sommelier selection**

*A glass of S' Soave, Alpha Zeta, 2007*

*A glass of Montepulciano d'Abruzzo, Il Faggio, Abruzzo, 2007*

*£49.00 per person*

*Valid from the 1<sup>st</sup> of June to the 30<sup>th</sup> June 2009*

*All our prices are inclusive of vat and subject to a 12.5% discretionary service charge  
The main ingredients on these menus should stay the same, however some of the dishes may be changed on the day.*

*This is due to Theo using very seasonal produce and only the freshest ingredients.*