

## Sample Tasting Menu

**Calamari in padella** - pan fried squid with borlotti beans from Lamon, chilli, anchovy, parsley and chopped rocket

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**Cappelletti di vitello** - fresh pasta stuffed with slow cooked veal, pancetta, Porcini and Trompette de la mort mushrooms

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**Costata di agnello** - roast rack of Somerset lamb (pink) with wood roasted carrots, salsify, onion squash, Jerusalem artichokes, beetroots and salsa d'erbe

or

**Branzino al forno** - wood roasted sea bass fillet with capers, olives, datterini tomatoes, slow cooked Florence fennel and spinach

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### **Il Formaggio - served with mostarda and home made crackers**

*Pecorino Ubrico - ewe's milk cheese from Perugia which has been soaked in grape pressings*

*Gorgonzola Naturale - rich, fruity, creamy blue cow's cheese from Lombardy*

*Taleggio Valsassina di Lecco - fruity cow's milk cheese from Lombardy*

*Robiola delle Langhe - cheese made from a blend of goat's, cow's and sheep's milk from Piedmont*

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Amalfi lemon tart

*£65.00 per person*

All prices include VAT at the current prevailing rate.  
A 12.5% service charge will be added to the final bill.