

Tasting Menu

Insalata di granchio - Fresh Devon crab with Florence fennel,
dandelion and Sardinian Bottarga

Cappelletti di vitello - Handmade pasta stuffed with slow cooked veal and
pancetta with porcini mushrooms

Costata di agnello - Roast rack of Somerset lamb (pink) with wood roasted globe and
Jerusalem artichokes, baby leeks, fennel, carrots, beetroots,
turnips and salsa d'erbe

or

Branzino al forno - Roasted sea bass with English asparagus, datterini tomatoes,
Italian spinach, capers and Taggiasche olives

Il Formaggio - served with mostarda and homemade crackers

Amalfi lemon tart

£150.00 per person

Please speak to a member of the team if you have any dietary allergies or intolerances

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