

REGIONAL TASTING MENU

Tuscany

15 October - 30 October

£65 per person

Including wine pairing

Antipasto

Sformato Di Zucca – Delica squash twice baked soufflé with pecorino, spinach and black winter truffle

Primo

Pappardelle all' anatra – Handmade wide ribbon pasta with slow cooked Gressingham duck sauce with sweet wine and rosemary

Secondo

'Tagliata' – Grilled Hereford beef Sirloin, thinly sliced with borlotti beans, roasted datterini tomatoes, salsa verde with wild rocket

Dolce

Torta Di Castagne e Cioccolato – Chocolate and chestnut cake with vin santo gelato

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