

Chef's Table

PROSECCO ON ARRIVAL

QUAIL SCOTCH EGGS, CHILLY JAM, WATER CRESS

PAIRED WITH : PINOT GRIGIO CA' BOLANI



SCALLOP SASHIMI, AVOCADO PUREE, PICKLED ONION,
GREEN CHILLI, CORIANDER CRESS, YUZU DRESSING

PAIRED WITH : VERMENTINO ROCCA DI MONTEMASSI



JERUSALEM ARTICHOKE, ONION LIONESS, CHARGRILLED
MOZZARELLA, TRUFFLE OIL & POLENTA CHIPS

PAIRED WITH : APULO BIANCO (FIANO/FALANGHINA)



GLAZED DUCK BREAST, CONFIT DUCK LEG IN FILO
PASTRY, BRAISED SPINACH, MUSHROOM PUREE,
PANFRIED HOMEMADE GNOCCHI & MEAT JUS

PAIRED WITH : CASTELLO DI ALBOLA CHIANTI CLASSICO



MILLE-FEUILLE, CHANTILLY CREME, POACHED PEAR,
COFFEE SAUCE & VANILLA ICE CREAM

PAIRED WITH : ZONIN ASTI SPUMANTE

MENU IS INSPIRED BY HEAD CHEF FULVIO GAGLIARDI
ENTERTAINMENT BY MAGICIAN NEIL EDWARDS
WINES SPONSORED BY ZONIN UK

