

Italian Wine Dinner

Grissini with beef battuto, lemon & caper mayonnaise
Mushroom arancini with rocket pesto (v)
Venetian 'Baccalà' crouton with black olive tapenade
(Gluten free options available)

Giovanni Negro Roero Arneis DOCG Metodo Classico

Bread basket with homemade rosemary focaccia & toasted ciabatta,
extra virgin olive oil selected by Alain Roux
(Gluten free option available)

Onotata Langhe Favorita 2023, Azienda Agricola Negro

Crab & asparagus salad, Amalfi lemon vinaigrette (ngci)

Roero Arneis Serra Lupini 2023, Azienda Agricola Negro

Black truffle agnolotti with Jerusalem artichoke purée, pecorino sauce
(Gluten free option available)

Barbaresco Basarin 2020, Azienda Agricola Negro

Roasted duo of lamb
with aubergine parmigiana & basil purée, lamb jus (ngci)

Barolo Serralunga d'Alba 2019, Azienda Agricola Negro

Poached rhubarb with vanilla mascarpone & raspberry sorbet (ngci)

Birbet Brachetto Negro 2023, Azienda Agricola Negro

Coffee or tea with Sicilian cannoli (v)

145.50

Tuesday, 8th April 2025

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients.

Full allergen information is available upon request.

A 10% service charge will be added to your bill