

New Year's Eve 2021

Amouse Bouche

*Brandy Butter & Anchovies, Chicken Liver Mousse
Les Trois Frères Rosé, Domaine Aspras, Cote de Provence, 2020*

Starter

*Amberjack Ceviche
Sauvignon Doc Carso, Castelvecchio, Friuli, 2020*

*Ravioli Del Plin in Consume'
Pinot Noir Mercurey "La Framboisière", Domaine Faiveley, France, 2019*

Pasta

*Raviolo with Ricotta, Lemon & Quail's Egg Yolk
Vermentino di Gallura Docg "Petrizza", Tenuta Masone Mannu, Sardegna, 2020*

*Tagliolini with Colatura di Alici and Bottarga
"Maramato" Sangiovese di Romagna Rosato, Tenuta Mara, Emilia Romagna, 2019*

Main

*Venison with Mushroom Mousse & Chestnuts
Lagrein, Tenuta La Ca', Veneto, 2018*

or

*Kalibut, Pumpkin Puree & Black Trumpet Mushroom
"Kaplja Bianco" (Chardonnay, Malvasia, Friulano), Damijan Podversic, Friuli, 2016*

Dessert

*Italian Pandoro with Zabaione
Recioto di Soave, Arzimo, La Cappuccina, Veneto*

Food Menu £ 75 per Person + Wine Pairing £ 75 per Person

Calici

*Please ask your waiter if you require any information regarding allergies or intolerances. All dishes may contain traces of Nuts.
All prices are inclusive of current rate of Vat. A discretionary rate of 12.5% will be added to the bill.*