



## Evening Tasting Menu

Sunday 14<sup>th</sup> October 2012

Bread baked daily by Da Bara's Bakery and Puglian mammoth olives

### To get you started...

Fiori di zucchini fritti *Ruggeri Prosecco 'Giustino B', 2011, Valdobbiadene, Italy*

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### Insalata...

Pan fried saddle of rabbit, oozy bianco perla polenta and salsa verde *Graziano Lambrusco 'Fontana dei Boschi', 2006, Emilia Romagna, Italy*

*Or*

Insalata of mozzarella di bufala, figs, toasted almonds and funky leaves *A Mano Fiano-Greco, 2011, Puglia, Italy*

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### Primi...

Tortellini of Lee Carter's lobster in a rich lobster brodo, fennel tops and bottarga di muggine *Martin Codax Albariño, 2011, Rías Baixas, Spain*

*Or*

Aged carnaroli risotto of roast fennel, walnut, pear and gorgonzola *Conterno Fantino Dolcetto D'Alba 'Bricco Bastia', 2009, Piedmont, Italy*

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### Secondi...

Pan fried fillet of brill, St Austell Bay mussels, clams, squid, beautifully dressed peppers and tarragon aioli *Plantagenet Chardonnay, 2010, Mount Barker, Australia*

*Or*

Cornish monkfish saltimbocca with porcini cannellini beans, Newlina's rainbow chard and wild mushrooms *Ata Rangi 'Crimson', 2010, Martinborough, New Zealand*

*Or*

Seared loin of venison with Treviso, pearl barley and cippoline onions, aged balsamic and toasted hazelnuts *Isole e Olena Chianti Classico, 2009, Tuscany, Italy*

*Or*

Caramelised onion, goats cheese and potato rotolo, sugo di pomodoro and crispy rosemary *Willunga 100 Shiraz/Viognier, 2010, McLaren Vale, Australia*

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### Dolci e Formaggi...

Amedei No.9 dark chocolate nemesis with Buttervillia's raspberries, creme fraiche and brandy snap *Cantine Leonardo Vin Santo 'Tegrino', 2006, Tuscany, Italy*

*Or*

Vanilla bean panna cotta with balsamic strawberries and ugly biscuit *Chateau Laville, 2006, Sauternes, France*

*Or*

Formaggi: Stichelton, Bath Soft and Cornish Yarg with carta di musica and green tomato chutney *Fairview Sweet Red, 2009, Paarl, South Africa*

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### Caffé e Cioccolatini

Origin's amazing in season espresso blend coffee roasted in Cornwall with white chocolate truffles and orange polenta biscuits

Why not end with one of our digestive cocktails? An Espresso Martini, English Chase vodka shaken with Kahlua, Johnnie Walker Black Label whisky and a fresh espresso. A great way to finish your meal! £9

**Tasting Menu at £60 per person** *Wine pairings optional at £45 per person*  
**Shared Feasting Menu at £80 per person** *Wine pairings optional at £60 per person*

*The feasting menu has been designed to make your dining experience that little bit more special. If your table would like to indulge a little further, Andy Appleton, our head chef, has chosen seven dishes from tonight's menu which include both a fish and a meat course and the chance to follow dessert with our delicious cheeses. All the courses are designed to be shared combining amazing food and great company. If you suffer from a food allergy please ask our staff for advice about what dishes contain.*