



THE SEAHORSE

Celebration Menu September 2019

Antipasti

Vegetables of the season in pinzimonio
&
Sepia Fritti, *cuttlefish from the bay fried crisp with lemon & sea salt*

Primi

Cured Red Mullet with fennel & saffron escabeche

Pasta

Ravioli di zucca, *roasted butternut squash with amaretti*

Secondi

Your choice for the table

Turbot cooked in the Basque style, *grilled over the fire with its own juices and moscatel vinegar*

Whole roasted suckling pig from Segovia with roasted grapes and vermintino wine

Ribs of salt aged Glenarm beef roasted over charcoal with Barolo wine sauce & fresh horseradish

Served with radicchio castelfranco with toasted hazelnuts & aged balsamic vinegar from Modena

&

Braised borlotti beans with artichokes and Datterini tomatoes

Dolce

Crostata di Mandorle, *almond tart with valrhona chocolate & apricot*

Formaggio

A selection of seasonal cheese from la fromagerie

A supplement of £10 per person

Menu

£80

