

Menu of Sunday 10th February 2019

Today's Wines, Mitch's Selection

These wines are all drinking very well and are my current favourites from the list, if you would like to see our full cellar list and our rare vintages please let us know

White

Viognier - Les Acanthes - 2017
125ml £4.50 375ml £13.00 Bottle £25.00

Tuscan Bianco - 'Angela Hartnett' - T Fertuna- 2016
125ml £6.00 375ml £17.00 Bottle £30.00

Verdicchio Riserva - Andrei Felici - 2015
125ml £8.50 375ml £26.00 Bottle £50.00

Rose

Seahorse Rose - Dom. Haut Bourg- 2017
125ml £6.00 375ml £18.00 Bottle £35.00

Red

Cotes du Rhone 'The Pig Hut' - M.Chapoutier - 2017
125ml £5.00 375ml £14.00 Bottle £25.00

Chassagne-Montrachet - Domaine Marc Morey - 2014
125ml £15.00 375ml £39.00 Bottle £75.00

Nebbiolo - Trediberri - 2017
125ml £7.00 375ml £22.00 Bottle £40.00

Lalama - Dominio Do Bibei - 2013
125ml £9.00 375ml £29.00 Bottle £55.00

Antipasti

Focaccia & anchoiade
Whipped salt cod & crostini

Primi

Burrata from Puglia with treviso, blood orange & hazelnut
Or
Atlantic Octopus braised in Vermentino wine with soft polenta
Or

Baccala Fritti, *fried salt cod with garlic & aged parmesan*

Riso

Burano style seafood risotto

Pesce

Your choice of
Brill, *for two persons*
Roasted with white wine, potato & daterini tomatoes

Whole Sand Sole cooked "a la plancha" with lemon & capers
Fillet of Hake with Datterini tomatoes & garlic
Ray wing with capers & aged vinegar from Modena
Fillet of John Dory with confit artichoke & aioli

Dolci

Red wine poached pear with amaretti ice cream
Or
Pedro ximenez panna cotta
Or
Rosso di langa with fig & walnut
A pasteurised cheese made from cow's and sheep's milk that has a creamy and mellow flavour

Menu £35.00

