

Menu of Sunday 10th March 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

Chateau Le Raz - Famille Barde - 2017

125ml £4.50 375ml £13.00 Bottle £25.00

Plyto - Lyrarakis - 2017

125ml £6.50 375ml £18.00 Bottle £35.00

Re di Fiori - Serra dei Fiori - 2017

125ml £8.00 375ml £23.00 Bottle £45.00

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 £8.00 375ml £22.00 Bottle £40.00

Lalama - Dominio Do Bibei - 2013

125ml £9.00 375ml £29.00 Bottle £55.00

Antipasti

Focaccia & anchoiade

Pickled pepper with anchovy & tarragon

Primi

Your choice of

Burrata from Puglia with blood orange, tardivo & hazelnuts

Calçots grilled over the fire with sauce romesco

Bacala Fritti, *fried salt cod with aged parmesan*

Riso

Burano style seafood risotto

Pesce

Your choice of

Turbot, *for two persons*

Gurnard, *for two persons*

Roasted with white wine, potato, Datterini tomatoes & artichokes

Bay Squid grilled over the fire with blood orange & mint

Ray wing with capers & aged vinegar from Modena

Dover Sole grilled over the fire with olive oil & lemon £18.00 *supplement*

Dolce

Your choice of

Scropino

Fior di latte, *milk panna cotta with Pedro ximenz & sultanas*

Robiola Rocchetta with fig & walnut

A soft pasteurised cheese, made with cow's, goat's and sheep's milk, that has a sweet nutty flavour

Menu £35.00

