



THE SEAHORSE

Seasonal Menu March 2020

Antipasti

Bagna cauda, vegetables of the season with garlic & anchovy sauce

Pasta

Triangoli di Ricotta con burro e salvia, Triangoli with ricotta, butter and sage

Secondi

Your choice of

Market fish of the day cooked with marjoram & lemon

or

Stufatino di agnello con l'aceto, Lamb stew with vinegar and French beans

Served with braised Butter beans & salsa verde

Dolce

Blood orange gelato

Formaggio

A selection of seasonal cheese from la fromagerie

A supplement of £10 per person

Menu
£40