

BURNT TRUFFLE

TASTING MENU

Friday 1st July 2022

£80 per person, including wines

BREAD	Rosemary and thyme focaccia, olive oil and sea salt
SNACK	Heritage tomato and Old Winchester vol-au-vent
STARTER	Saffron and ricotta arancini, caramelised red peppers, garlic and almond sauce <i>A Mano, Primitivo Rosato</i>
FISH	Pan-fried fillet of sea bream, spring onion champ, palourde clam vin blanc, pickled cucumber <i>Duffour Père et Fils, IGP Côtes de Gascogne</i>
MAIN	Roast Blythburgh pork loin, summer peas and bacon, braised baby gem lettuce, mojo verde <i>Domaine des Sables Verts, `Glouglou` Saumur-Champigny</i>
DESSERT	Charred summer peach, vanilla mascarpone cream, meringue, peach sorbet, basil <i>G.D. Vajra, Moscato d'Asti</i>
SWEET	Brown butter madeleine