

# BURNT TRUFFLE

## TASTING MENU

Friday 7<sup>th</sup> October 2022

£80 per person, including wines

BREAD	Rosemary and thyme focaccia, olive oil and sea salt
SNACK	Goat's cheese and beetroot mille-feuille
STARTER	Pan-fried potato gnocchi, white onion and rosemary cream, brown butter croutons, hazelnut  <i>Principe Pallavicini, Malvasia Puntinata Roma</i>
FISH	Pan-fried hake, roasted cauliflower, Madeira butter sauce, almond and tarragon crumb  <i>Casa Ferreirinha, `Vinha Grande` Douro Branco</i>
MAIN	35-day-aged rib-eye of beef, parsnip purée, braised red cabbage, silver skin onions and pan juices  <i>De Loach, `Heritage Collection` Zinfandel</i>
DESSERT	Pistachio ice cream Arctic roll with blueberry jam  <i>Donnafugata, `Kabir` Moscato di Pantelleria</i>
SWEET	Lemon shortbread