

BURNT TRUFFLE



TASTING MENU
{ Friday 5th April 2024 }

£85 PER PERSON, INCLUDING WINE

BREAD	Rosemary and thyme focaccia, olive oil, sea salt
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SNACK	Crab blini with dill and cream cheese
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STARTER	Ricotta ravioli with saffron sauce, leek ash <i>Ponte del Diavolo Pinot Grigio, Friuli-Venezia Giulia, Italy</i>
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FISH	Sea trout, potato rosti, warm tartare sauce <i>Bodega Garzón Reserve, Albariño, Maldonado, Uruguay</i>
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MAIN	Dry-aged sirloin of beef, creamed chorizo cabbage, baked potato puree <i>Montes Alpha, Colchagua Carmenère, Chile</i>
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DESSERT	Dark chocolate tart, pistachio <i>Valdespino 'El Candado' Pedro Ximenez, Andalucia, Spain</i>
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SWEET	Cherry pâté de fruit
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