

# dinner

3 courses — 50

## starters

nonna's tomato salad  
onion soup, burnt butter sourdough crumb, pine nuts  
crispy belly pork, bacon cream, nduja oil, fennel salad  
portland crab risotto, cauliflower, sea herbs — 7

## mains

braised beef, shallot, truffle, creamed potato, bacon, beef sauce  
sea bream, borlotti beans, confit lemon sauce, heritage tomato, black olives  
tomato risotto, grilled courgettes, parsley, sweet and sour tomatoes  
chicken, friarelli, acorn-fed iberico, wild garlic, sauce suprême — 5

## dessert

chilled lemon custard, salted ricotta ice cream, lemon curd, pistachio, biscuit, fennel  
vanilla and basil mille-feuille, strawberry sorbet  
frozen yorkshire rhubarb, candied celery, peanut brittle, vanilla ice cream — 5

# tasting

75

bread & snacks

nonna's tomato salad

crispy belly pork, bacon cream, nduja oil, fennel salad

portland crab risotto, cauliflower, sea herbs

chicken, friarelli, acorn-fed iberico, wild garlic,  
sauce suprême

vanilla and basil mille-feuille, strawberry sorbet

# tasting (v)

75

bread & snacks

nonna's tomato salad

onion soup, burnt butter sourdough crumb, pine nuts

tomato risotto, grilled courgettes, parsley,  
sweet and sour tomatoes

confit white aubergine, courgette, black olive, borlotti  
beans, lemon

vanilla and basil mille-feuille, strawberry sorbet