



Starters – Choose 1 dish

Champagne Battered Prawns

(Prawns dipped in a champagne batter, served on sautéed seaweed)

Or

Duo of Sausage

(Served on a celeriac mash & onion marmalade)

Or

Risotto al Tartufo Nero (V)

(Carnaroli rice, tartufo nero topped with Parmesan shavings)

Or

Fresh Soup of the Day

Main Course – Choose 1 dish

Ribeye Steak

(Fresh Grass Fed 350g Ribeye steak with aubergines fries & truffle jus)

Or

Pork Belly

*(Local braised pork belly served on an apple & beer puree,
topped with crushed Piemonte I.G.P. hazelnuts & jus)*

Or

Vegetable & Chickpea Patties (V)

(Crushed chickpeas & assorted vegetable patties served on a celeriac purée)

Or

Sea Bass

(Local filleted Sea bass baked in cherry tomatoes & fresh herbs)

{All main courses are served with seasonal vegetables & potatoes}

Dessert – Choose 1

Apple Crumble

(Warm Apple Crumble Tartlet served with Vanilla Ice cream)

Or

Crème Brulee

(Vanilla flavoured Crème Brulee served with Hazelnut Ice cream)

Or

Selection of Artisan Ice Creams & Sorbets