

# Wine Tasting Evening THURSDAY 24<sup>TH</sup> MAY

6 course Tasting Menu + Wine Pairings £50 per person

# **Carpaccio of Veal**

Shallots, Parsley Puree, Rocket Leaves, Lemon Olifantsberg, Blanc, South Africa

# **Slow Cooked Ox Tongue**

Pearl Barley, Pickled Turnips, Capers, Raisins Swartland Winery, Winemakers Collection Granite Rock Blend Red

#### **Seatrout Crumble**

Potted Shellfish, Samphire, Tomato Concasse Dominio De Fontana, Sauvignon Blanc Verdejo

# Salt Aged Rib-Eye

Oxtail Anna, Cheese Custard, Radish, Cauliflower, Charred Shallots Beef Jus

Matias Riccitelli, The Apple Doesn't Fall Far From The Tree Bonarda

## **Lemon Meringue**

Italian Meringue, Raspberries, Elderflower Jelly San Silvestro, Asti

## **Selection of Italian Cheeses**

Dolce latte, Fontina, Pecorino with Black Pepper Barros, Colheita 2005