Andrew's birthday celebration

Canape

sungold gazpacho / thai basil (vg, gf)

bruschetini / aubergine caponata / stracciatella di bufala (v, gf)

scallop / bresaola / truffle parmesan puree (gf)

Primi

octopus carpaccio / artichoke / grapefruit / macadamia pesto / parmesan tuile (gf)

<u>Secondi</u>

wild boar ragu / fresh egg pappardelle (gf)

Contori

lobster sous vide / lobster ravioli / bisque / guanciale / tarragon

Prima Dolci

granita / amalfi lemon / ricotta / lemon balm / popping candy (gf)

<u>Dolci</u>

tiramisu marquise / basil ice cream (gf)

by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

Wine Flight

Canape

Gavi di Gavi Cortese, Piedmont, 2018 (crisp / fresh / citrusy / white peach & honey / floral – 13%)

Secondi

Barolo Nebbiolo, Piedmont, 2017 (red fruits / herbaceous / violets / intense / rich / smooth / balanced – 14.5%)

Contori

Pinot Grigio Superiore Breganze, Veneto, 2019 (floral, lemon, aniseed, crisp, light, refreshing – 12.5%)

<u>Dolci</u>

Marsala Curatolo Grillo/Catarratto, Sicily (almond, citrus, caramel, toasted coffee - 17%)

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