



TASTING MENU

(EACH COURSE WILL BE ACCOMPANIED BY A MATCHING WINE)

HOMEMADE TORTELLO FILLED WITH WILD VENISON MINCE, NDJUIA AND CAVOLO NERO DRESSED
WITH A **70% ECUADORIAN COCOA**

FRESH LOCAL MARKET CUTTLEFISH POLPETTINE SERVED ON A TROPEA ONION BED, LIME HINT,
AVOCADO, MINT AND PEAS VELOUTE ROCKET CRESSE

WATERCRESSE VELOUTE CRISPY EGG YOLK EXTRA VIRGIN OLIVE OIL DROPS, ROASTED SICILIAN
ALMOND AND **MALDON SALT**

WEST YORKSHIRE PORK FILET SLOWLY ROASTED SERVED ON SWEET AND RED SKIN POTATO GRATIN,
BABY CARROTS WITH SAGE HINT, PAK CHOI AND ITALIAN CHEESE SAUCE

PAN FRIED FRESH LOCAL MARKET SALMON WITH TARRAGON AND BANANA SHALLOTS, ARTICHOKE IN
TEMPURA, LONG STEAM BROCCOLI, BABY LEEK AND ROCKET PESTO

PORCINI MUSHROOMS AND **PARMIGIANO REGGIANO** BRITTLE **CARNAROLI RISOTTO**

BRANDY SNAPS AND **BELGIAN CHOCOLATE CHANTILLY**

GIULJA NOSTRANA CRAFT BEER CRÈME BRULEE

ICE CREAM AND EXTRA VIRGIN **MALDON SALT**