

Zenato Wine Lunch

Tuesday 24th October

Seared scallops with fennel, blueberries, lavender and smoked almonds

Lugana Brut San Benedetto NV Metodo Classico

Baked charcoal soufflé with oyster mushrooms and chives

Lugana Santa Cristina 2016

Beef tartare with caper relish, truffle mayonnaise and yolk

Ripassa Valpolicella Ripasso Superiore 2014

48-Day dry aged roast sirloin of beef with Yorkshire pudding,
rosemary roasties and horseradish cream

Amarone Riserva 2009

Bramley apple and blackberry crumble
with almonds and English vanilla custard

Passito di Lugana Rigoletto 2011

Tea or coffee

Be sure to inform your server if you have any allergies