



## Summer Set Menu

£55.50

Broad bean puree with peppers, aubergine and courgette V/\*

Apulian burrata, deep-fried courgette flower, fresh datterini tomato coulis V

Mackerel marinated with dill, black pepper and orange,  
tomato, apple, cucumber and onion salad \*

Thinly sliced roasted rose veal, tuna salsa, green bean and potato salad, caper berries \*

\* \* \*

Aubergine ravioli, fiaschetto tomato sauce, basil and ricotta salata V

Fillet of monkfish with clam brodetto and Venere rice \*

Roast and braised rabbit with carrot, onion, celery, potato, olives, capers, pine nuts and raisins \*

Braised organic salt marsh lamb with egg, lemon and parmesan, Spring vegetables

\* \* \*

Tiramisu with gianduia

Crunchy milk and white chocolate, caramel and pistachio cream slice

Caramelised apple and polenta cake with rum and raisin ice cream

A selection of traditionally made Italian farmhouse cheeses  
served with walnut bread and homemade preserves (\*)

**V = vegetarian \* = non gluten-containing ingredients**