

Thursday 14th May

Puglia

£35 Per person | Three courses | Two wine pairings

Antipasto

Calamari alla griglia

Grilled marinated squid with fresh lemon & aioli

Paired with Appassimento Negroamaro

Primo

Orecchiette con cime di rapa

Orecchiette in a silky broccolini & sweet pea purée, anchovies, toasted breadcrumbs, charred olives & finished with a pinch of chilli & crowned with torn burrata

Paired with Mozzafiato Primitivo

Dolce

Crumble di mandorle e albicocche

Homemade almond & apricot crumble with short crust pastry & finished with orange zest

We run an open kitchen therefore cannot guarantee that any item will be free from unintentional allergens