

Sample Evening Tasting Menu

Our menu changes on a daily basis to reflect the very best seasonal produce available.

Bread baked daily by Da Bara's Bakery and the best Puglian green olives

To get you started...

Char grilled Looe day boat squid with Florence fennel *Ruggeri Prosecco 'Giustino B', 2009, Valdobbiadene, Italy*

Insalata...

Goey burrata, juicy Sicilian clementines, toasted almonds,
Butterville's funky leaves and Fontodi olive oil *Donnafugata 'Polena', 2010, Sicily, Italy*

Or

Deli Farm coppa, char grilled violetta artichokes, wild rocket and
salsa di aceto balsamico *Domaine Félines-Jourdan Picpoul de Pinet, 2010, Languedoc, France*

Primi...

Aged carnaroli risotto of Taleggio D.O.P, Treviso and
roasted hazelnuts *Selvapiana Chianti Rufina, 2009, Tuscany, Italy*

Or

Tortellini of celeriac and rosemary with 'ndujotto, red onions
and mascarpone *Allegrini Valpolicella, 2010, Veneto, Italy*

Secondi...

Pan fried fillet of John Dory, herby charlotte potatoes, spinach and
roast Amalfi lemon aioli *Plantagenet Chardonnay, 2008, Great Southern, Australia*

Or

Char grilled Cornish monkfish, beautifully dressed chick peas,
cimi di rapa and salmoriglio *Ata Rangi 'Crimson', 2009, Martinborough, New Zealand*

Or

Polpette di melanzane (lovely crispy aubergine dumplings)
con sugo di pomodoro *Tenuta di Capezzana 'Barco Reale di Carmignano', 2008, Tuscany, Italy*

Or

Roast Angus beef fillet wrapped in lardo di Colonnata with golden
polenta, cavolo nero and horseradish gremolata *Vecchie Terre di Montefili, 'Anfiteatro', 2003, Tuscany Italy*

Dolci e Formaggi...

Amedei no.9 chocolate tart, winter fruit ice cream and praline *Cantine Leonardo Vin Santo 'Tegrino', 2005, Tuscany, Italy*

Or

Ricky's exceedingly good bakewell tart, Rodda's clotted cream and
poached Italian plums *Donnafugata Moscato Di Pantelleria 'Kabir', 2010, Pantelleria, Italy*

Or

Formaggi: Brunet, Barkham Blue and Keens with carta di musica,
hazelnut and apricot salami *Nuy, Muscadel, NV, Worcester, South Africa*

Caffé e Cioccolatini

Origin's amazing in season espresso blend coffee roasted in Cornwall with chocolate truffle and cantuccini

Tasting Menu at £58 per person *Wine pairings optional at £44 per person*

If you suffer from a food allergy please ask our staff for advice about what dishes contain.

The wine tasting package is optional and has been designed to make your dining experience that little bit more special with a tasting measure of wine to match each course. Of course, we've had to do loads of eating and drinking to find some really amazing food and wine combinations!