

New Year's Eve 2018

8 course taster menu with a quizzical look back at 2018

A selection of canapes – mini bruschetta,
arancini, Cantaloupe melon & parma ham

VAPORETTO PROSECCO NV, Veneto, North-Eastern Italy / Beer of your choice

Beetroot Carpaccio, trevise, pomegranate horseradish

COTE DE PROVENCE ROSE, D'ASTROS 2016, Provence, France (125ml) - 5.30

Lamb shoulder ravioli, bechamel, crispy leeks

VERNACCIA DI SAN GIMIGNANO, CASTELLANI 2016, Tuscany (125ml) - 5.10

Squid ink risotto, cockle pop corn

VINI ORSONE' FRIULANO, BASTIANICH 2015, Friuli (125ml) - 7.30

Sirloin, patate al forno, truffle, celeriac purée

BRUNELLO DI MONTALCINO, TALENTI 2013, Tuscany (125ml) - 12.90

Blood orange gelato

Rolled Tiramisu semifredo, hot chocolate & 'Vineyards' Amaretto sauce

RECIOTO DELLA VALPOLICELLA, CANTINA DI NEGRAR 2014, Veneto (75ml) - 5.50 **OR**

'THE GODFATHER' COCKTAIL – whisky & 'Vineyards' Amaretto (*careful, he's ruthless!*) – 7.50

Reads coffee & petit fours

BISOL CREDE BRUT VINTAGE 2016, Valdobbiadene, Veneto

Taster menu, arrival drinks & a glass of champagne - £65.00

Optional wine flight to match - £27.50

