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## PARMIGIANO REGGIANO CHEF'S TASTING MENU

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£69

*This menu is for the enjoyment of the entire table*

### Amuse Bouche

Cauliflower purée, orange confit, parsley & 18 month old Parmigiano Reggiano P.D.O. pesto

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Grilled aubergines, beef tartare, shavings of 70 month aged Parmigiano Reggiano P.D.O.

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Crispy Welsh hen's egg, 36 month old Parmigiano Reggiano P.D.O. foam, British bresaola

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Seared Scottish scallop, potato & preserved truffle risotto, Parmigiano Reggiano P.D.O. aged 48 months

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Josper roasted Lamb saddle from Rhug estate, Parmigiano Reggiano P.D.O. *vacca bruna* & thyme crust

Our famous mash potato

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Apple tart Tatin, Parmigiano Reggiano P.D.O. & timur berry ice cream

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Tea or Coffee & petit fours

MATCHING WINE FOR YOUR TASTING  
MENU...

Additional £40.00/person  
Ask our sommelier to recommend the best wine  
pairing

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

**Food allergies and intolerances:** Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.