



Starter

White Cornish crab and cured marinated salmon, pink peppercorn and cucumber ribbons

Seared prawns, garlic, chilli, herbs

Fillet of beef carpaccio, rocket salad, Pecorino tuille, truffle oil

Burrata from Puglia, Parma Ham, fried artichokes, balsamic glaze

Parmigiano souffle, tomato concasse, basil pesto (v)

Main Course

Fillet of stone bass, seafood sauce, chilli broccoli, new potato

Monkfish wrapped in cured ham, beurre blanc, green beans, potato fondant

Veal parcels filled with Piedmont cheese, wild mushroom, garlic spinach, mash potato

Beef medallions, rosemary potato, caramelized carrots, peppercorn sauce

Vegetarian ravioli, courgette, sun dried tomato, goat cheese, pine nuts(v)

Dessert

Meringue Pavlova, Chantilly cream, seasonal fruit

Dark and white chocolate cream bavaroise, raspberry sorbet

Homemade "La Cantina" Tiramisu

Baileys panna cotta, coffee jelly, nuts crumble

£55 per person