



# Spring Menu

19th March 2022

## Canapés and Sparkling Wine

### Plates + paired wines

**Crispy gnocchi, toasted hazelnut pesto, parmesan tuille**

*Col Vetoraz Valdobbiadene Brut DOCG Veneto*

**Sussex venison carpaccio, London burrata, balsamic shallots**

*Rosada Cannonau Rosato Cantine Dolianova Sardinia*

**Sussex coast wild sea bass, Gordal green olive sauce**

*Falanghina San Salvatore Paestum Campania*

**Boned and rolled Label Anglais chicken ripieno, salsa verde**

*Tandem Cabernet Sauvignon - Nero D'Avola Sicily*

**Fontina and alpine cheddar bake, Sussex truffle, crostini and  
morello cherry pickle**

*Dolcetto D'Aqui DOC Montestregone Monferrato D'Asti Piedmont*

**Chocolate and ricotta tart, blood orange sorbet**

*Marzemino Legatura Col de Rove Veneto Frizzante Rosso*

**Coffee**



# Spring Vegetarian Menu

19th March 2022

## Canapés and Sparkling Wine

### Plates + paired wines

**Crispy gnocchi, toasted hazelnut pesto, parmesan tuille**

*Col Vetoraz Valdobbiadene Brut DOCG Veneto*

**Chard radicchio, burrata, balsamic shallots**

*Rosada Cannonau Rosato Cantine Dolianova Sardinia*

**Caponata ravioli, Gordal green olive sauce**

*Falaghina San Salvatore Paestum Campania*

**Stuffed romano pepper, salsa verde, pistachio crumb**

*Tandem Cabernet Sauvignon - Nero D'Avola Sicily*

**Fontina and alpine cheddar bake, Sussex truffle, crostini and  
morello cherry pickle**

*Dolcetto D'Aqui DOC Montestregone Monferrato D'Asti Piedmont*

**Chocolate and ricotta tart, blood orange sorbet**

*Marzemino Legatura Col de Rove Veneto Frizzante Rosso*

-

**Coffee**

This menu can be catered to vegans