



Thursday, 30th October

An evening with Nancy Cadogan.
Artist celebrated for her contemplative figurative paintings
exploring literature, time, and the quiet rituals of daily life.

San Marzano Tomato & Fior di Latte Tartlet
English pecorino crisp, Italian herb salad

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Capa Santa Scallop
White onion puree, white balsamic dressed fennel

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Wood Pigeon al Forno
Wild mushroom risotto, aged parmesan

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Baba au Limoncello
Mascarpone cream, limoncello

65 per guest

Classic Wine Pairing

Soave Classico 'Costeggiola', Guerrieri Rizzardi - Veneto, Italy 2023
Falerio Bianco 'Oris', Cù Cù - Marche, Italy 2023
Primitivo del Salento, Salentini - Puglia, Italy 2021
Moscato d'Asti, I Vignaioli di Santo Stefano - Piedmont, Italy 2023

40 per guest

Premium Wine Pairing

Lugana 'I Frati', Ca' dei Frati - Veneto, Italy 2024
Verdicchio Classico Superiore, Villa Bucci - Marche, Italy 2023
Barbera d'Alba 'Piana' - Ceretto - Piedmont, Italy 2019
Moscato d'Asti, I Vignaioli di Santo Stefano - Piedmont, Italy 2023

80 per guest

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.
All produce is prepared in an area where allergens are present. For those with allergies, intolerances
and special dietary requirements who may wish to know about the ingredients used, please ask a
member of the Management Team.