



## Tasting Menu Event

*An Evening with Italian Wine Importer*

*Ben Robson of Bat & Bottle Wines*

**Friday 15<sup>th</sup> November 2024 7pm**

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Glazed Pig Cheek |

Apple - Celeriac

*Paolo Petrilli. 'Motta del Lupo' Rosso Cacc'e Mmitte di Lucera Bio 2022*

*Grapes: Nero di Troia with Sangiovese, Montepulciano, Bombino Bianco*

*Lucera, Puglia*

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Brixham Crab |

Lobster Butter – Sourdough Crumpet

*Favaro. 'Le Chiusure' Erbaluce di Caluso 2022*

*Grape: Erbaluce*

*Caluso, Piemonte*

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Sladesdown Duck Breast |

Potato Terrine – Cherry – Jerusalem Artichoke

*Togliana. Carema l'Arsin 2020*

*Grape: Nebbiolo*

*Carema, Piemonte*

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Passionfruit – Meringue - Mango

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Sharpham Brie | Carrot Cake

*Conte Emo Capodilista. La Montecchia 'Fior D'Arancio' Spumante 2022*

*Grape: Muscat*

*Selvazzano Dentro, Veneto*

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“Ferrero Rocher” | Buttermilk Sorbet

*Stefano Mancinelli, Lacrima di Morro D'Alba Passito 'Re Sole' 2013*

*Grape: Lacrima di Morro D'Alba*

*Morro D'Alba, Marche*

**£105 Per Person** *matching wines included*

*A discretionary service charge of 10% will be added to your bill*