



# GOURMET MENU

## ITALY

Thursday March 7th

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### STARTERS

Kale and Squash Minestrone  
Wild Duck and Barolo Ragu, Gnocchi, Pecorino  
Arancini, Courgette and Garlic, Mozzarella

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### MAIN COURSES

Wood Fired Porchetta, Roasted Fennel and Potatoes, Broccoli, White Wine Jus  
Grilled Seabass Fillet, Crab and Chilli Linguine, Lobster Sauce  
Parmesan Polenta, Lentil Ragu, Basil, Lemon

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### DESSERTS

Vanilla Panna Cotta, Prunes, Amaretto  
Honey and Orange Torta, Panna Acidia Sorbet, Chestnut  
Tiramisu

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Sean Will Be Carefully Curating and Hosting A Wine Challenge to  
Complement Each Course

3 Courses no Wine £35.00  
3 Courses with Wine £45.00