

LIBRANDI

14TH NOV

7:30

£58 PER PERSON BOOKING ONLY

ENTREE

Salmon tartare with Lime Coconut and avocado
mousse Baerii Caviar gf

Cirò Rosato Segno

STARTER

Beetroot cured halibut picked gherkins

Efeso Val di Neto Bianco IGT gf

MIDDLE

Hand made Tagliatelle with hand cut beef veal
and pork ragout gfo

Cirò Rosso Segno, Librandi

MAIN

Saddle of Rabbit stuffed with pea mousse wrapped
in pancetta asparagus roasted carrot mash

Duca Sanfelice Cirò Classico Superiore Riserva gf

DESSERT

Millefeuille with Zabaione Cream chocolate
ribbon

Moscato d'Asti, Prunotto

*GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN- C Contains CRUSTACEANS
VO = Vegan option - N = CONTAINS NUTS - M = Contains Mushrooms*