

**Five-Course Tasting Menu**  
*Paired with Billecart-Salmon Champagne*

**£150.00 per person**

INSALATA DI GRANCHIO  
Fresh Devon crab with Florence fennel, dandelion and Sardinian Bottarga

*Billecart-Salmon Brut Reserve*

CAPPELLETTI DI VITELLO  
Handmade pasta stuffed with slow cooked veal and pancetta with porcini mushrooms

*Billecart-Salmon Cuvée Brut Sous Bois*

COSTATA DI AGNELLO  
Roast rack of Somerset lamb (pink) with wood roasted globe and Jerusalem artichokes,  
baby leeks, fennel, carrots, beetroot, turnips and salsa d'erbe

*or*

BRANZINO AL FORNO  
Roasted sea bass with English asparagus, datterini tomatoes, Italian spinach,  
capers and Taggiasca olives

*Billecart-Salmon Cuvée Nicolas François 2006*

IL FORMAGGIO  
Served with mostarda and homemade crackers

*Billecart-Salmon Rosè*

AMALFI LEMON TART

*Please speak to a member of the team if you have any dietary allergies or intolerances*