

Billecart - Salmon

Wine Dinner

Antipasto

Insalata di granchio - Fresh Devon crab with Florence fennel, dandelion and Sardinian Bottarga

Billecart Salmon Brut Reserve

Primo

Cappelletti di vitello - Handmade pasta stuffed with slow cooked veal and pancetta with porcini mushrooms

Billecart Couverte Brut Souis Bois

Secondi

Costata di agnello - Roast rack of Somerset lamb (pink) with wood roasted globe and Jerusalem artichokes, baby leeks, fennel, carrots, beetroots, turnips and salsa d'erbe
or

Orata al forno - Roasted sea bream with roseval potatoes, fennel, tomatoes, olives, parsley and white wine

Cuvee Nicolas Francois 2006

Il Formaggio

Selection of Italian cheese

Dolce

Amalfi lemon tart

Billecart Salmon Rose'

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