



Welcome

Drinks to begin the evening

Non-alcoholic:

Hatcham Kombucha — house-brewed
Artist's Paradise — lime, Angostura, soda

Or something stronger:

Egremont Russet Fine Cider (8.4%)
Negroni

Bites

Crostini with fried saffron cauliflower and pine nuts
Olive, anchovy and pickle skewers
20-month Gruyère

To begin

Roasted pumpkin, borlotti beans and radicchio

To follow — seasonal plates to share

Risotto with chard, lemon and pecorino
Calabrian sweet-and-sour peppers with sultanas
Fennel, grapefruit, olive and parsley salad

Dessert

Poached pear, mascarpone cream and almond tuile

Wine

Sauvignon Blanc — Awatere Valley, New Zealand
Valpolicella Ripasso Superiore — Veneto, Italy

Menu by Marco Donadon