

Wine Dinner Series

Women in Wine

Altamura Bread

Butter and balsamic vinegar with rapeseed oil (g, m, s)

Amuse Bouche

Wild Mushroom Tartlet

Truffle mayonnaise, parmesan (e, m)

First Course

Scallop Carpaccio

Wine dettorini tomato, basil, vinaigrette, fine herbs (mo)

Core Bianco, Montevetrano

Main Course

Surf and Turf

Fillet of beef served with pan fried prawns, confit potato, carrot puree, red wine jus (mo, m, ce)

Core Rosso, Montevetrano

Dessert

Cheese Plate

Fontina served with fig and redcurrant, cheese crackers and pecan *Montevetrano*

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.