

Gourmet Wine Weekend – 24th February 2018

Tasting menu
An Italian evening

Amuse bouche

Minestrone soup

Starter

Truffle arancini and Parmesan fondue

Main

Roasted cod, ricotta gnocchi, artichokes, marinated courgettes and
Parma ham crisp

Pre dessert

Affogato al café

Dessert

Orange Panacotta with candied pistachios in Cointreau syrup

Isle of Wight Cheese Platter for Two

Please inform a member of waiting staff if you have a food allergy or food intolerance.