

UNDER *Grain*

TASTING MENU

Snacks

Mussels, passion fruit and "gorgonzola dolce" cheese

Fricassee of local snails and chanterelles, sweet spices, smashed burratina, black garlic, lardo di colonnata

Welsh Lamb, organic carrots, bergamot, pickled walnut condiment, timut oil

Selection of unpasteurised french cheeses

Eighteen Euro supplement as an extra course

Valrhona dark chocolate mousse cake, Mgarr raspberries, buffalo milk ice cream

Coffee and petit fours

Food Menu
One hundred and twenty-five
Euro per person

*The tasting menu can only be ordered
by the entire table until 21:30hrs.*

Wine Pairing
Seventy-Five Euro per person

Cellar Release Wine Pairing
One hundred and twenty-five
Euro per person