

UNDER *Grain*

## TASTING MENU

Snacks

— . . . —  
Mussels, passion fruit and gorgonzola dolce cheese

— . . . —  
Fricasse' of local snails and chanterelles, sweet spices,  
smashed burratina, black garlic, lardo di colonnata  
Add on Perigord black truffles at a supplement of twenty euro

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

— . . . —  
Selection of unpasteurised french cheeses  
Twenty 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