

The Flavour of the Mediterranean

Starter

Honey and lemon glazed scallops with home grown agretti
or
Fresh goat cheese ravioli with roasted peppers and pine nuts

Main Course

Zucchini and basil frittata with pecorino Romano
or
Roast breast of guinea fowl with fresh asparagus and truffle oil

Roasted cherry tomatoes
Fresh herb salad
Minted new potatoes

Dessert

Seared figs with honey and lemon syrup
or
Lemon tart with homemade pistachio ice cream
or
Champagne jelly with watermelon and borage flowers

Please note that all of our products are prepared in an environment where nuts are used.

None of our products can be guaranteed nut or allergen free