

**TASTING EXPERIENCE**

£75pp/£125pp with wine pairing

**AMOUSE BOUCHE**

**HOMEMADE BREADS AND OIL**

**VELOUTE’**

Butternut Squash, French goat cheese, pistachio, nutmeg

*Livio Felluga, Sauvigno Blanc, Colli Orientali DOC, Friuli, Italy*

**VITELLO TONNATO**

West Coast smoked sea trout, green apple, tuna mayonnaise, capers

*Donnafugata, Grillo Sur Sur, Sicily, Italy*

**TAGLIATELLE**

Wiltshire black autumn truffles, cacio e pepe, goat milk, Pecorino Romano, Sichuan pepper

*Livio Felluga, Friulano, Colli Orientali DOC, Friuli, Italy*

**BEEF**

Belted Galloway beef cheek, celeriac, baby carrots, Isle of Mull juniper berries, raspberry marmalade

*Allegrini, La Grola, ,Veneto, Italy*

**TIRAMISU IN TEXTURES**

Chocolate marquis, mascarpone mousse, almond foam, espresso gel, caramel ice cream

*Moscato Rosa, Franz Haas, Trentino Alto Adige, Italy*

**VEGETARIAN TASTING EXPERIENCE**

£75.00 pp/£125pp with wine pairing

**AMOUSE BOUCHE**

**HOMEMADE BREADS AND OIL**

**VELOUTE’**

Butternut Squash, French goat cheese, pistachio, nutmeg

*Livio Felluga, Sauvigno Blanc, Colli Orientali DOC, Friuli, Italy*

**MILLET**

Croquette, crème fraiche, red pepper custard, fermented vegetables

*Franz Haas, Pinot Bianco, Trentino Alto Adige, Italy*

**TAGLIATELLE**

Wiltshire black autumn truffles, cacio e pepe, goat milk, Pecorino Romano, Sichuan pepper

*Livio Felluga, Friulano, Colli Orientali DOC, Friuli, Italy*

**TEXTURES OF WILD PERTHSHIRE MUSHROOMS**

Wild Perthshire Porcini and seasonal mushrooms, potato foam, Talisker 10yr whisky, verbena

*Donnafugata, Sul Vulcano, Rosso Etna , Nerello Mascalese , Sicily, Italy*

**TIRAMISU IN TEXTURES**

Chocolate marquis, mascarpone mousse, almond foam, espresso gel, caramel ice cream

*Moscato Rosa, Franz Haas, Trentino Alto Adige, Italy*