



# P R I M E



## Wonderful Wines of Italy

### Four Course Dinner with wine pairing

£59.9pp

*The next destination in our 2026 Wine Dinner series is the wine producing giant, Italy!  
As usual our Executive Chef Jamie Robertson has curated an outstanding menu to pair  
beautifully with our selected wines.*

### TO BEGIN

#### Citrus Cured Sea Bass Crudo

Mango & ginger dressing, pomegranate,  
passion fruit caviar, chilli

#### Sparkling Wine Pairing

Bianco Spumante Brut NV Bole – Emilia Romagna

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### SECOND COURSE

#### Burrata with Marinated Grilled Vegetables

Pistachio pesto, sun blushed tomato tapenade, music bread

#### White Wine Pairing

Frascati 24 San Marco - Lazio (Old School Retro)

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### MAIN COURSE

#### Slow Braised Roman Style Beef Cheek

Creamy baked fennel & ricotta gnocchi, salsa verde

#### Red Wine Pairing

Biferno Rosso DOC Palladino – Abruzzo

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### TO FINISH




#### Dark Chocolate Truffle Torte

cherry ice cream, maraschino drizzle

#### Dessert Wine Pairing

Tenute Orestyadi Perricone -Terre Siciliane IGT

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*All of our menu is freshly prepared to order & some dishes contain nuts.  
Because of this we are unable to confirm that any dish is completely nut free.  
12.5% Gratuity is added to the bill. All gratuities go to our staff*