



T O M
B R O W N S
Established
Since 1986

Italian Adventure

Friday 6th March

£45pp

Aperitivo

Hugo Cocktail, Elderflower, Prosecco, Mint, Lime, Ice, Soda

Sun Dried Tomato & Cannellini Dip, Rosemary Focaccia, Virgin Oil & Aged Balsamic

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Bruschetta

Bruschetta, Wild Mushrooms, Grilled Tender stem Broccoli, Gorgonzola, Crispy Shallots

175ml 2018, Grillo, Planeta, Sicily DOC

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Primo

Risotto Nero, Gremolata, Squid

125ml 2018, Soave DOC, Sereole, Bertani, Veneto

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Secondi

Pork Tenderloin, Rosemary & Parmesan Potatoes, Cavelo Nero, Sauce Vierge, Roast Red Pepper
Puree

175ml 2018 Nerello Mascalese, Sicily IGT

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Dolce

Lemon Zabaglione Tart, Panettone Ice-Cream

Made in house, Limoncello, 22% Abv. Made with using lemons and rosemary from our garden.

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy



V = Suitable for vegetarians | GF = Gluten free | DF = Dairy free | * Please Ask we can adapt this dish