

Jesal's Italian Tasting Menu

Thursday 16th May

Nocerella Olives, Home Made Focaccia Prosecco, Tosti, Veneto, IT, NV 100ml

Crispy Polenta Croquette, Parmesan Mayo

Stracciatella Cheese, Olive Oil, Sea Salt Pinot Grigio, Via Nova, Veneto, IT, 2022 75ml

Fried Zucchini Blossoms, Grilled Zucchini, Mozzarella

Wild Mushroom Ravioli, Sage Butter, Hazelnuts

Planeta Rosé, Sicilia, IT, 2022 75ml

Fennel, Blood Orange, Mint Salad

Parmigiana, Tenderstem Broccoli, Smoked Almonds Paupau Dolcetto, Piedmont, IT, 2021, 100ml organic

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Tiramisu Aleatico, Puglia, IT, NV, 50ml

Pistachio & Orange Biscotti
Orange Cream Coffee

9 Courses £35 Wine Pairing £49