



Little Seeds

Italian Tasting Dinner
Friday 26th September

This Menu weaves through Italy's culinary map, tying together regional classics with autumnal ingredients.



Pane & Olio

Rosemary focaccia, Tuscan olive oil, chestnut honey, whipped ricotta

Zucca Mantovana

Pumpkin set custard, aged balsamic, toasted hazelnut, crispy sage

Tajarin al Tartufo Bianco

Golden egg pasta, brown butter, Alba white truffle

Scampi alla Griglia

Grilled langoustine, prosecco, saffron risotto

Branzino all'Acqua Pazza

Wild sea bass, heirloom tomato, roasted fennel, wild sorrel

Menu Price £95 per person

Paired Wines £60 per person

Cervo al Chianti

Venison Loin, chestnut polenta, cavolo nero, preserved blackberry

Torta di Nocciole

Piedmont hazelnut cake, roasted fig, honey gelato, thyme syrup

*50% deposit required for reservation. If you reserve online we will call you to arrange this. As this is a special event we cannot make changes to the menu for dietary/allergy requirements.

12.5% discretionary service charge will be added to your bill which is shared between all team members