

# Ronnie's Tasting Menu

*£85 per person*

*£55 wine flight per person*

Porcini arancini with Parmesan custard and  
white Italian truffle,  
Imam Bayildi filo and wild garlic

*Aldwick Estate Jubilate classic cuveé, 2017 – 175ml*

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Ronnie's freshly baked bread roll and cultured butter  
with spinach and watercress soup

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Cornish scallops, broccoli, Kimchi and shellfish oil

*Simpsons Wine Estate, 'Derrington' Blanc De Noir 2022, England – 175ml*

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BBQ halibut, popped wild rice and keta with  
leek and confit chicken wing

*Aldwick Estate English Bacchus 2022, England – 175ml*

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Lamb loin, lamb neck Tagine

with Israeli couscous and pine kernel salad

*Pattingham Vineyard 'Rudge Heath' Divico 2022, England – 175ml*

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Mango sorbet, pistachio and soured apple

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Dark chocolate fondant

Fresh raspberries, raspberry and rose water sorbet

*Benvenuti San Salvatore 2013 Croatia - 70ml*

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British cheese's, membrillo and crackers (£10 supplement)

*Krohn LBV port - 50ml 6.40*

*(This needs to be ordered as a whole table)*

Our menu is subject to change to reflect produce & seasonality