





### FIVE COURSE

# TASTING MENU

£90 per person

## AMUSE BOUCHE (V)

### DUO DI FRUTTI DI MARE

Marinated yellowfin tuna tartare with avocado mousse, slow-cooked egg-yolk, shallots, chives, baby parsley

Crab salad with smashed avocado, spiced aioli, apple gel, celery and trout caviar

## ARANCINO DI CERVO

Venison arancino stuffed with scamorza cheese, juniper berry red wine sauce and crispy shallot

TAGLIOLINI AL TARTUFO (V)
Tagliolini, creamy truffle sauce

or

## **RAVIOLO DI GRANCHIO**

Raviolo with white crab meat and prawns, lobster tomato sauce, asparagus

### COSTINE DI MANZO

Short ribs with parmesan foam, demi glace sauce, cranberries

# DOLCE Chef's daily selection

\*Due to the nature of the Tasting Menu dish substitutions are not available.

Tasting menu is available Monday to Friday from 5pm to 8pm, Saturday from 6pm to 8pm for groups of 8 guests max. Tasting menu can be only ordered for the whole table/party. Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.