



KITCHEN MENU SERVED FROM 12.30

AUGUST 2010 (SAMPLE MENU)

SEASONAL DISHES MADE IN OUR KITCHEN

AVAILABLE TO ENJOY IN THE TASTING CAFÉ OR TAKEAWAY

HOMEMADE SOUP..... £6.00

**Roast Vine Tomato with Basil & Sairass Ricotta
Kentish Sweetcorn & Potato**

WARM PLATES

Seared Tuna with Panzanella..... £12.00

Baby Vine & Piccadilly Tomatoes, Pugliese, Capers & Anchovies (10 minutes to prepare)

Tagliatelle with Girolle, Sage & Parmigiano Reggiano£11.00

FRESHLY PREPARED SALADS & SAVOURY TARTS

Roast Datteri & Vine Tomatoes with Grilled Violet Aubergine & Basil.....£8.75

With Agridulce & Elena Luigi Extra Virgin Olive Oil

Black & Green Figs with Mozzarella di Bufala & Wild Rocket.....£11.50

With Mint, Basil & Chiacchiarini Extra Virgin Olive Oil

Red & Yellow Heritage Beetroot with Mint & Caprini Freschi£8.75

With Volpaia Red Wine Vinegar & Tuscan Ribusoli Extra Virgin Olive Oil

Savoury Tart served with Salad Leaves.....£8.00

Baby Courgettes & Pumpkin with Sairass Ricotta

Roast Baby Vine Tomatoes with Fleur de Chevre & Basil

SIDE DISHES

Maple Roast Middle white Ham£3.00

Rare Roast Beef Sirloin£3.00

Bread & Butter or Extra Virgin Olive Oil£1.75

Seasonal Salad Leaves.....£3.75

House Dressing: Spanish Oleo Flumen Extra Virgin Olive Oil, Verjuice & Dijon Mustard