

# your menu

CHEF  
Rodolfo

## **Canapes:**

Savory tart, morcilla, peas puree, black garlic

Polenta frita, Pumpkin puree bee pollen garum (V, DF, GF)

## **Full Course Meal:**

Roasted sobrasada, rice cracker, manchego sauce (GF)

Chicken breast, dashi beurre blanc, cavolo nero, toasted  
buckwheat and sesame seeds (GF)

Seaweed sponge, miso Brown butter

White chocolate ganache, Caramelised white chocolate,  
marinated Strawberries

## **Wines:**

Cave de Lugny Cremant Blanc de Blancs NV

Feudo Arancio Grillo

Summerhouse Marlborough Pinot Rose

Ninth Island Pinot Noir

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN** love food experiences