

ANGLER

PIEDMONT WINE DINNER
30th November 2022

Antipasti

Grissini
Truffle Arancini
Olive all' Ascolana

2020 Vittorio Bera, Vino da Tavola Bianco "Arcese"

Caramelised Onion Focaccia

Barrel aged olive oil

2020 Principiano, Langhe Bianco Timorasso

Vitello Tonnato

Tuna cream, smoked anchovy, capers

2021 Fabrizio Iuli, Vino Rosso "Ta-Da!"

Risotto

White truffle, lightly smoked bone marrow, aged parmesan

2016 Ezio Trincherio, Barbera d'Asti "Terra del Noce"

Glazed Pork Cheek

Creamed polenta, Autumn truffle, Castelmagno

2017 Scarzello, Barolo del Comune di Barolo

2017 Principiano, Barolo del Comune di Monforte "Ravera"

Tiramisu

Roasted pears, Piedmont hazelnuts, Marsala

2021 Cave de Morgex Vin de Glace "Chaudelune"

190.00

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

Adults need around 2000 kcal a day.