



## SEA SIGNATURE MENU

*A tribute to the bountiful sea, showcasing the finest seafood sourced from the pristine waters of Britain and Ireland. At Giannino, we prioritise sustainability by exclusively sourcing our fish from day boats, and smaller vessels that offer environmental advantages over larger counterparts. Utilising passive fishing gear like pots, traps, and fixed nets, these in-shore boats minimise environmental impact, ensuring the continued abundance of marine life for generations to come.*

### APPETISER

#### Samphire Focaccia

freshly baked focaccia seasoned with Sicilian Trapani sea salt and sea asparagus

### STARTER

#### Cornish Pickled Mackerel

sun-dried Sicilian tomato mousse, taggiasche olives, fennel and aniseed Carasau bread

### PASTA COURSE

#### Lobster Linguine

shellfish bisque, marinated cherry tomatoes, hints of lemon zest

### MAIN COURSE

#### Lemon and Thyme Sea Salt Baked Sea Bass

a whole seabass, baked in Sicilian Trapani sea salt, flambéed and cracked open table side - lemon and garlic butter

### DESSERT

#### Amalfi Coast Lemon Delight

sponge cake filled with Amalfi lemon custard, covered in limoncello cream and fresh lemon zest

£90 per guest



## FOREST SIGNATURE MENU

*Savour the rich flavours of Italian truffles sourced from the esteemed Langhe province near Alba in Piedmont, renowned as their primary habitat. While Langhe claims the spotlight, these culinary treasures also flourish in Le Marche, Tuscany, and Umbria, thriving amidst unique microclimates and soil characteristics enriched by oak trees, willows, and poplars.*

### APPETISER

#### The Foragers' Focaccia

infused with rosemary, nettles, porcini ceps, and drizzled with extra virgin olive oil

### STARTER

#### Vitello Tonnato

roasted veal, tuna mayonnaise, fried capers

### PASTA COURSE

#### Slow Cooked Ossobuco Filled Ravioli

pan-fried Italian saffron butter, parsley, orange and lemon gremolata

### AMUSE BOUCHE

#### Italian Honey and Périgord Black Truffle

sorbet

### MAIN COURSE

#### 35 Day Dry Aged Scottish Grass Fed Beef Rossini

250g filet mignon, natural goose foie gras, shaved Périgord black truffle, porcini ceps, truffle & parmesan hand cut chips, Madeira sauce

### DESSERT

#### Millefoglie

mille-feuille, chantilly cream, blueberries, raspberries, strawberry coulis

£120 per guest