

Pio Cesare Wine Dinner

Red pepper essence,

puy lentils, sun blushed tomato, Berkswell cheese sable
Gavi 2009

King scallop,

crisp ham, creamed wild mushroom, red wine jus
Chardonnay "Piodilei 2008

Seared partridge breast

boudin of leg & chestnuts, savoy cabbage, brioche puree
Barbaresco 2005

Braised chuck of Dexter beef

truffled thyme dumplings, Swiss chard & stock pot potatoes
Barolo 2007

Oxford blue

English walnuts, foraged watercress

Comice pear parfait

poached pear, bitter orange sorbet, pine needle sabayon
Moscato d'Asti 2009

6 courses with matched wines £ 77.50