

Menu Thursday 22nd May 2025



FARNHAM CASTLE

Amuse Bouche

Artichoke and Tarragon Arancini

Parmesan, Tarragon Aioli

Grilled Peach

Prosciutto, Balsamic

Chio Prosecco, DOCG

Wood Fired Flatbread

Vesuvio Tomato, Anchovies

Soave Classico Suavia, Italy

Cornish Crab Pappardelle

Burnt Chilli, Lemon, Fennel

Gavi di Gavi DOGC Organic, Fontanafredda, Italy

Florentine Steak

Rocket, Parmigiano Reggiano, Aged Balsamic

Gabbiano Chianti Classico Riserva, Italy

Amalfi Lemon Sorbet

Limoncello

Tiramisu

Blood Orange, Caramelised macadamia

Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiaci

Five Courses £75 Paired Wines £50