

la   
**TABERNA**  
fire & feast

**Champagne Taittinger on arrival**

Thyme, garlic, sun blushed tomato, olive focaccia (ve)  
Rosemary, garlic oil (ve)  
Chilli, paprika oil (ve)

**TO START**

Bresaola, serrano, fennel salami  
Heritage tomatoes, basil aioli, balsamic jelly, spring onion pesto (v+)  
Ricotta, orange, truffle, "Yellow Dream" peppers / Courgette flowers (v+)  
Homewood garden pickles, cucamelon, pepper, shallot, peppers

**THE MAIN EVENT**

**COOKED OVER THE FIRE ON THE SOMERSET GRILL**

Stuffed Lamb breast, tomato, olive, sherry, oregano, smoked paprika  
Pork belly porchetta & pulled suckling pig, caper, cider, basil, pine  
Butterfly sardines, red pepper tapenade, fire roast fennel  
Summer squash/Barbarella aubergine, fennel, courgette, goat's curd,  
thyme, honey, truffle (v+)

Served with

Charlotte potato bravas, saffron aioli, spicy salsa brava (v+)  
Pimenton, peppers, confit lemon, roast shallot, olive, tomato, paella (ve)  
Fired courgette, fennel, rainbow chard, Manchego, agave, lime (ve)

**TO FINISH**

Garden fruit pavlova, meringue, blackberry, raspberry, honeycomb,  
berry soup, lemon balm Chantilly, crème de cassis syrup

**Three courses 75pp**

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### Wine list

#### WHITE

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Luberon, La Ciboise Blanc, M. Chapoutier	11	15	35
Errazuriz Wild Ferment Chardonnay, Casabanca Valley	12	17	40
Ad Hoc Hen & Chicken Chardonnay Easter Australia, Larry Cherubino	13	19	50
Virgen de Galir Maruxa Godello, Valdeorras	12.5	18	45
Esporao Reserva Branco organic, Alentejo	15	21	55

#### ROSE

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Vina Real, Rioja Rosado	10	15	35
Cotes de Provence Roumery Rose, Chateau des Ferrages	13	18.5	53

#### RED

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Beaujolais Villages Vin Nature Butiner	13	19	50
Errazuriz Wild Ferment Pinot Noir, Aconcagua	12	17	45
Ad Hoc Cruel Mistress Pinot Noir Easter Australia, Larry Cherubino	14	20.5	55
Kleine Zalze Cabernet	9	13	35
Vina Real, Crianza	10.5	15	40
Esporao Reserva Organic Tinto, Alentejo	17	23	60