

THE IMPERIAL
~ Pub & Dining ~

Wine Tasting Menu

1st Wine: Esse' Brut – Spumante DOC Emilia Romagna 2015 – 12% ABV – Fattorie Vallona (125 ML)

- With "Fritto misto di pesce", prawns, squid and cod loin in a light crisp batter

2nd Wine: Gavi di Gavi DOCG Piedmont 2015 – 12% ABV – La Scolca (125 ML)

- With swordfish carpaccio on a bed of rocket served with homemade bread

3rd Wine: Shiraz IGT Lazio 2014 – 13% ABV - Casale del Giglio (125 ML)

- With coppa piacentina and smoked prosciutto served with crescentine, homemade Italian fried breads

4th Wine: Barbera d'Alba DOC Piedmont 2012 – 14% ABV – Cordero di Montezemolo (125 ML)

- With cave aged Apennines cheese and Tuscan pecorino served with walnuts and honey & pine nuts

5th Wine: Digioanni - Cabernet Sauvignon DOP 2010 – 14% ABV – Fattorie Vallona (125 ML)

- With baby lasagna with ragu'

£38.50 per person.

For booking of 8 people or more. Preorders welcome.

Please call 01892 - 514135 to make a reservation. Large function room available for dining / parties.

Please advise our staff if you have any food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts &/or seeds. Fish dishes may contain bones.