



THE STABLES
VAYRE HOUSE

Italian Evening with Dinner and Wine

4 course Dinner and 4 Italian wines to accompany £55.00 inclusive

On Arrival

Ferghettina Franciacorta Brut, Lombardia

Franciacorta is a small area in the north of Italy producing fine sparkling wine to rival the top Champagne houses. Soft and approachable with fine delicate fruit, depth and complexity.

To start

Italian grazing board with Focaccia, roasted vegetables, cured meats, cheese and olives
(can be vegetarian only and gf*)

Chianti Classico Riserva Uggiano Prestige, Tuscany

A blend of Sangiovese with just 10% Canaiolo from this excellent producer. Concentrated rich fruit on the nose with savoury ripe fruit perfectly balanced with toasty oak. Velvety smooth with great length.

Mains

Baked Chicken with sage and Prosciutto served with cheese and butter Polenta (gf)

Aubergine Parmigiana (vegetarian)(gf)

Gavi del Comune di Gavi Alasia, Piemonte

Made from old Cortese vines, this wine has good weight in the mouth with apple, stone fruit and citrus flavours with an underlying minerality.

Italian Cheeseboard

Baglio Gibellina U. Passimienta, Sicily

A blend of fresh Frapatto and dried Nero d'Avola grapes grown at high altitude in the Sicilian hills. The rich concentrated red berry fruit is balanced by a lovely freshness.

Sweet Finish

Espresso Panna Cotta with almond and chocolate Ricciarelli (gf)

FOOD ALLERGIES AND INTOLERANCES

Please make our staff aware so we can advise on the appropriate dishes.

Thank you