

POMPEII SET MENU

2 COURSES £22.50 | 3 COURSES £27.50

STARTERS

ROAST TOMATO & RED PEPPER SOUP (V)

WARM MACKEREL SALAD WITH FETA CHEESE, GARDEN PEAS & CUCUMBER DRESSING

Try with glass of 2011 Côtes de Gascogne, FR.

Vibrant aromas of lively citrus & exotic fruit, 175ml glass £7.50

BEEF CARPACCIO WITH ROCKET, RED WINE & SHALLOT VINAIGRETTE

Try with glass of 2010 Malbec Clasico, AR.

Rounded & juicy, with hints of chocolate & black fruit, 175ml glass £8.50

MAINS

CHICKEN SALTIMBOCCA, SAGE, PROSCIUTTO, FRENCH BEANS

Try with glass of 2010 Beaujolais Brouilly, FR.

Fine, elegant nose with floral notes, 175ml glass £8.50

PUY LENTILS, WILD MUSHROOMS, SMOKED APPLEWOOD, BUTTERNUT SQUASH CRISPS (V)

Try with glass of 2009 Marlborough Pinot Noir, NZ.

Delicate on the nose, with aromas of ripe cherry, 175ml glass £9.00

SPICED SWORDFISH, ROASTED AUBERGINE RAGOUT & HERB OIL

Try with glass of 2009 Chardonnay, Russian River Valley, US.

Crisp & rich elegance, 175ml glass £9.00

PUDDINGS

VANILLA PANNA COTTA WITH BLACKBERRIES

Try with glass of 10 Year Old Tawny Port, 60 ml glass £7.00

APRICOT TART WITH CRÈME ANGLAISE

Try with glass of Chateau Laville Sauternes, Bordeaux, FR. 60 ml glass £7.00

NEAL'S YARD DAIRY CHILDWICK GOAT'S CHEESE WITH ORANGE BLOSSOM HONEY

Try with glass of Muscat, Roussillon, FR. 60 ml glass £7.00

IMAGE Painting of the baker Terentius Neo and his wife. From the House of Terentius Neo, Pompeii. AD 50–79.

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