

# *Le Langhe Old*

*Saturday the 26 of June*

Our philosophy is to source our supplies locally and from selected firms in Italy according to the seasons and the availability in the markets.

Our suggestion is to try, for the whole table, our **six courses tasting menu @ £35.00**, which gives you the opportunity to sample the best of our cuisine.

Today our suppliers from Italy and Cross of York and Tony Neary gave us the followings:

## **Starters @ £6.00**

Seared Tuna

Gaspacho with prosciutto di cinta senese

Langoustine ravioli in a bisque

Polentina with gorgonzola dolce and black summer truffles

Hand dived Scottish scallop with lentils £8.00

## **Homemade fresh pasta @ £8.95**

Crab

Peas and burrata

Game Ragu

Black summer truffles

## **Main courses @ £15.50**

Red deer

Belly pork

Lemon sole

Calves Liver

Ask to our staff for the selection of desserts @ £6.00 for some real treat.

And from the counter, our selection of cheeses is @ £12.00 for 8 and £18.00 for 16.