



Social • Cucina Rustica

Chef's Autumn **TASTING MENU**

Rustic Seasonal • Italian Craft • Dorking Influence

£40 PER GUEST

Cold Starter

Burrata & Roasted Beetroot Carpaccio

Creamy burrata, roasted Dorking beetroot, balsamic glaze, toasted walnuts,
Fresh, local, autumn colours

Hot Starter

Wild Mushroom & Truffle Arancini

Golden risotto arancini with Surrey mushrooms, Parmesan foam
Warm, earthy, Comforting

Amuse-Bouche

Limoncello & Basil Mist

A bright citrus palate cleanser

Pasta Course

Creamy Tagliatelle ai Funghi

Fresh tagliatelle in mushroom cream sauce with garlic and pecorino

Main Course

Autumn Chicken Supreme

Pan-seared chicken, Chianti jus, roasted root vegetables,
pancetta crumble

Dessert

Panettone Bread Pudding & Honey Gelato

Warm panettone pudding with honey gelato &
spiced crumble