



# Meet the Winemaker: Daniele Pelassa

## Tasting & Supper

*The Tappit Hen*

*Wednesday 30<sup>th</sup> October 2019*

### Antipasti

Poached Rye bay scallop with braised leeks,  
sapphire, lime butter sauce  
*Roero Arneis 'San Vito' 2018*

### Primi

Wild mushroom strozzapreti pasta, tarragon  
and parmesan crumb  
*Barbera d'Alba 'San Pancrazio' 2016*

### Secondi

Roast Partridge, drunken potatoes,  
buttered kale, smoked pancetta  
*Nebbiolo d'Alba 'Sot' 2015*

### Formaggi

British artisan cheese: Dorset blue vinny,  
Norfolk white lady, Duckets aged Caerphilly  
*Langhe 'Corte Enrichetta' 2016*

Please inform a member of the team immediately if you have any special dietary requirements which you have not already informed us of.