



FINE WINE TASTING EVENT

SATURDAY 10TH OCTOBER 2026, 1.00PM

£150 PER PERSON

SERVED ON ARRIVAL

Fattoria Aldobrandesca, "A" Rosato 2024

produced by Marchesi Antinori, an elegant, single-varietal Italian rosé

COURSE 1

Minestrone / Light vegetable consommé with
fresh water crayfish & lentils from Castelluccio

Castello della Sala, Bramito della Sala 2024

COURSE 2

Spoja Lorda / Hand-made baby ravioli,
buffalo ricotta, brown butter & fresh black truffle

Castello della Sala, Cervaro della Sala 2023

COURSE 3

Cervo / Pan roasted venison loin and neck cooked two ways,
chestnut purée, girolles & quince

Marchese Antinori, Chianti Classico Riserva,
Tenuta Tignanello 2022

COURSE 4

Bistecca alla Fiorentina / 30-day, dry aged T-Bone steak,
artichokes alla Romana & fresh garden horseradish

Marchese Antinori, Tignanello 2019

TO FINISH

House-made amaretti biscuits & chocolate truffles
Tea or Coffee.

A discretionary 12.5% gratuity is added to the final bill.

100% of gratuities go to the team.

SHAMBLES

restaurant & winebar

PRESENTS



SATURDAY 10TH OCTOBER 2026

LUNCH

HOSTED BY

SILVIA PAMPALONI

BRAND AMBASSADOR - LONDON

