



Piedmont wine & food pairing 20th November 7:00
6 courses £66 per person booking essential £5 deposit per person

Al Molo Dorchester wine Tasting

ENTREE

GAVI DI GAVI La Meirana Broglia

Clams tomato & basil salad reb pepper coulis gf

STARTERS

DOLCETTO D'ALBA Prunotto

Chicken & Prawns tandoori basil maio lobster maio gf

MIDDLE COURSE

BARBERA D'ASTI Fiulot Prunotto

Risotto with porcini mushroom & black truffle gf m

MAIN COURSE

BAROLO Prunotto

Braised beef & mustard mash gf

CHEESE

MOSCATO D 'ASTI Prunotto

Robiola fig & caramelised red onion chutney gf

DESSERT

GRAPPA BAROLO BUSSIA Prunotto

Dark Chocolate & Biscuits salami

GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN - C = Contains CRUSTACEANS
VO = Vegan option - N = Contains NUTS - M = Contains MUSHROOMS - S = Contains Sesame

At AL MOLO We pay great care & attention to allergies & intolerances. Kindly inform our staff if you have any special dietary requirements. , ON TABLE FROM 5 PEOPLE a discretionary 12.5% Service Charge will be added to your bill.