

Theo Randall

CUCINA ITALIANA

Regional Tasting Menu

75 per person | Including wine pairing for the first three courses

Begin your journey with a Campania cocktail £12

Campania



1st May – 31st May

Antipasto

INSALATA CAPRESE

Buffalo mozzarella from La Perla, Campania with Merinda and Datterini tomatoes, basil and pangrattato

Pairing with: Rocca del Dragone, Greco di Tufo

Primo

PASTA ALLO SCOGLIO

Fresh tagliatelle with vongole, mussels, prawns, squid, white wine, garlic and parsley

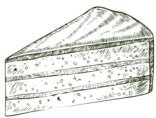
Pairing with: Vadiaperti, Coda di Volpe Bianco

Secondo

CONTROFILETTO DI MANZO CON SALSA ALLA PIZZAIOLA

Grilled Hereford beef sirloin with fresh salsa of tomatoes, oregano, red chilli and Taggiasche olives, with grilled marinated violet aubergines, yellow peppers and courgettes

Pairing with: Vesevo, Beneventano, Aglianico



Dolci

TORTA CAPRESE

Chocolate and almond torta with coffee gelato

Please note that the Regional Tasting Menu is created by Chef Theo to represent one particular Italian region with carefully selected unique products and wines. Due to this, we are not able to offer vegetarian and vegan alternatives. Please ensure that you are aware of all party member's dietary requirements and contact us prior to making your reservation to confirm whether we are able to cater for you and your guests, as the menu has to be served to the entire party to ensure a smooth and personalised experience. Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. The above menu is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.



At the heart of each Regional Tasting Menu lies Italy's rich culinary heritage. Each month, we celebrate a different region, showcasing its signature dishes and time-honoured recipes.

From vibrant seasonal produce to speciality Italian imports, every ingredient is carefully chosen to create dishes that are authentic, flavourful and full of character.

It is a journey through Italy's diverse landscapes, one plate at a time.

I hope you enjoy the flavours as much as I do.

Chris Randall