

Theo Randall

CUCINA ITALIANA

Evening Set Menu

6 pm – 7 pm & 9pm – 10pm, Tuesday to Friday | 35 per person | With a carafe of wine for £14 (375ml)

Antipasti



INSALATA MISTA

Mixed leaf salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar | 110KCAL

MOZZARELLA DI BUFALA

Fresh buffalo mozzarella with grilled marinated violet aubergine, courgette, red peppers and basil | 318KCAL

CARNE SALATA

Thinly sliced cured beef with wild rocket, shaved courgette, parmesan, aged balsamic vinegar | 216KCAL

Primi



PAPPARDELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes | 373KCAL

RAVIOLI DI ERBETTE

Mixed green ravioli with Swiss chard, rocket and cime di rapa, ricotta, butter and sage | 350KCAL

ARROSTO DI FARAONA

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone on pagnotta bruschetta, with Swiss chard and portobello mushrooms | 660KCAL

Dolci

AMALFI LEMON TART

With crème fraîche | 274KCAL

AFFOGATO

Vanilla ice cream with espresso | 129KCAL



Available for tables of up to six people. It is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.