

# Theo Randall

CUCINA ITALIANA

## Lunch A La Carte

Available 12pm - 2pm | Tuesday - Friday



### Antipasti

#### BURRATA

Fresh burrata with winter tomatoes, grilled marinated delicata squash, walnut pesto | 19

#### CARNE SALATA

Thinly sliced cured beef with wild rocket, courgette, parmesan, aged balsamic vinegar | 21

#### INSALATA MISTA

Salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil, aged balsamic vinegar | 15

#### SFORMATO DI FONTINA

Baked fontina cheese soufflé with spinach, cream and parmesan | 15

#### TARTARE DI TONNO

Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemon | 20

### Primi

#### MINISTRONE

Swiss chard, fresh borlotti beans, San Marzano tomatoes and basil | 14

#### PAPPADELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes | 18 / 28

#### RAVIOLI DI ERBETTE

Mixed green ravioli with Swiss chard, rocket, spinach, ricotta, butter and sage | 18 / 28

#### RISOTTO AI FUNGHI

Risotto with new season wild mushrooms, leeks, thyme, butter and parmesan | 20 / 30

#### TAGLIATELLE, ZUCCHINE E GAMBERETTI

Fresh pasta with prawns, courgette, Datterini tomatoes, parsley and fresh chilli | 24



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.

## Secondi



### Pesce

#### ORATA AL FORNO

Pan-roasted sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce | 31

#### SALMONE

Organic salmon fillet roasted with Datterini tomatoes, capers, Taggiasche olives, courgette and spinach | 28

### Carne

#### SCAMONE DI AGNELLO

Lake District lamb rump with caponata, red wine jus and salsa verde | 38

#### ARROSTO DI FARAONA

Roasted guinea fowl filled with prosciutto di Parma, lemon zest, thyme and mascarpone, on pagnotta bruschetta with mixed greens and portobello mushrooms | 34



### Contorni

ZUCCHINE FRITTE | 7

ITALIAN SPINACH | 8

BRUSCHETTA AND FOCACCIA | 7

ROCKET, TOMATO SALAD AND PARMESAN | 6

ROASTED POTATO WITH ROSEMARY | 8