

A la carte menu

Antipasti

Burrata – Fresh burrata with marinated red peppers, farinata, Swiss chard and Taggiasche olives £19 318kcal

Insalata mista – Mixed leaf salad with fresh goats cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar £13 110kcal

Sformato di fontina – Baked fontina cheese soufflé with Italian spinach, cream and parmesan £15 590kcal

Carne salata – Thinly sliced black Angus beef with courgettes, pine nuts, parmesan and oil £21 98kcal

Calamari in padella – Pan-fried squid with cannellini beans, chilli, anchovies, parsley and chopped rocket £21 98kcal

Tartare di tonno – Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemons £20 145kcal

Primi

Minestrone – Soup of Swiss chard, cannellini beans, San Marzano tomatoes and basil £14 155kcal

Ravioli di aragosta – Fresh pasta stuffed with Dorset blue lobster, tomato and shellfish broth £22/32 350kcal

Ravioli di zucca – Fresh pasta stuffed with roasted delicata squash, ricotta and parmesan with sage and butter £18/£28 341/443kcal

Cappelletti all'anatra – Handmade pasta stuffed with slow-cooked duck with porcini and parmesan £18/28 330/429kcal

Pappardelle con ragù di manzo – Fresh pasta with slow-cooked beef with Chianti and San Marzano tomatoes £18/28 287/373kcal

Risotto di mare – Risotto with clams, seabass, mussels, prawns, tomatoes, chilli and parsley £22/32 315/409kcal

Secondi

Pesce

Orata al forno – Roasted sea bream and Roseval potatoes, fennel, datterini tomatoes, white wine and parsley sauce £31 380kcal

Filetto di branzino – Seabass fillet pan-roasted with capers, Taggiasche olives with Rainbow chard and slow-roasted Sicilian red peppers £39 380kcal

Carne

Scamone di agnello – Marinated Lake District lamb rump with caponata, slow-cooked aubergines, courgettes, tomato, red peppers, basil with spinach and lamb jus £38 489kcal

Arrosto di faraona – Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta, with mixed greens and Portobello mushrooms £34 660kcal

Adults need around 2,000kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.

Contorni

Zucchine fritte £7

Italian spinach £8

Bruschetta and focaccia £7

Rocket, tomato salad and parmesan £6

Roasted potato with rosemary £8

THEO RANDALL



All prices include VAT at the current prevailing rate
A discretionary 13.5% service charge will be added to the final bill.