

# Dinner A La Carte Menu

## ANTIPASTI

- Burrata** – Fresh burrata with marinated red peppers, farinata, Swiss chard and Taggiasche olives 318 kcal £19
- Sformato di fontina** – Baked fontina cheese soufflé with Italian spinach, cream and parmesan 590 kcal £15
- Capesante in padella** – Pan-fried Scottish scallops with white asparagus, agretti, Castelluccio lentils, capers and parsley 284 kcal £30
- Tartare di tonno** – Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemon 145 kcal £20
- Anguilla affumicata** – Thinly-sliced smoked eel with red and golden beetroots, mixed leaves and fresh horseradish 266 kcal £19
- Carne salata** – Cured Aberdeen Angus beef with shaved fennel and celery with chestnut honey, toasted pine nuts and pecorino 216 kcal £21
- Insalata mista** – Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar 110 kcal £15

## PRIMI

- Minestrone primavera** – Minestrone with asparagus, green beans, courgettes and broccoli with Genovese pesto 244 kcal £14
- Gnudi** – Spinach, ricotta and parmesan gnudi with chopped burrata, brown butter, crispy sage and marjoram 674 kcal £19/27
- Taglierini gamberetti e carciofi** – Fresh pasta with brown shrimps, artichokes, parsley, butter and Amalfi lemon 486 kcal £24
- Fettuccine ai calamari** – Fresh pasta with squid, courgettes, datterini tomatoes and Sardinian bottarga 418 kcal £20/30
- Risotto agli asparagi** – Risotto with white and green asparagus, with basil, butter and parmesan 315 kcal £20/30
- Pappardelle con ragù di manzo** – Fresh pasta with slow-cooked beef, with Chianti and San Marzano tomatoes 299 kcal £18/28
- Cappelletti all'anatra** – Handmade pasta stuffed with slow-cooked duck, with porcini and parmesan 330 kcal £18/28

## SECONDI

### CARNE

- Fegato di vitello** – Pan-fried calves' liver with pancetta and sage, cannellini beans and Italian spinach 380 kcal £36
- Controfiletto di vitello** – Pan-roasted veal loin with chanterelle mushrooms, Amarone sauce, potato purée and spinach 434 kcal £38
- Bistecca di manzo** – Grilled beef sirloin with fritto misto of violet and Jerusalem artichokes, delicate squash with fresh red chilli, parsley and balsamic vinegar 466 kcal £42
- 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 660 kcal £34
- Scamone di agnello** – Marinated Lake District lamb rump with slow-cooked aubergine, courgettes, tomato and red pepper caponata, with spinach and jus 489 kcal £38

### PESCE

- Salmone in padella** – Roasted organic salmon fillet with Taggiasche olives, basil, zucchini trifolate and Italian spinach 517 kcal £28
- Branzino al cartoccio** – Steamed sea bass fillet with porcini, thyme and white wine sauce, with roasted asparagus and rainbow chard 439 kcal £40
- Orata al forno** – Pan-roasted sea bream on Roseval potatoes, fennel, datterini tomatoes, parsley and caper sauce 380 kcal £31
- Rombo arrosto** – Turbot tranche with marjoram, capers, roasted golden beets with heritage carrots and aged balsamic vinegar 451 kcal £48

## CONTORNI

- Zucchini fritte £7
- Italian spinach £8
- Bruschetta and focaccia £7
- Rocket, tomato salad and parmesan £6
- Roasted potato with rosemary £8

THEO RANDALL



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.