

À LA CARTE MENU

ANTIPASTI

Insalata mista 110kcal	13
Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar	
Burrata 318kcal	18
Fresh burrata with winter tomatoes, marinated artichokes, sourdough breadcrumbs and ricotta salata	
Sformato di fontina 590kcal	15
Baked fontina cheese soufflé with Italian spinach, cream and Parmesan	
Carne salata 98kcal	20
Thinly sliced black Angus beef with zucchini, pine nuts and Parmesan oil	
Tartare di tonno 145kcal	20
Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemons	
Calamari in padella 98kcal	19
Pan-fried squid with cannellini beans, chilli, anchovies, parsley and chopped rocket	

PRIMI

Minestrone 155kcal	16
Soup with Swiss chard, borlotti beans, San Marzano tomatoes and basil	
Ravioli di aragosta 350kcal	24/35
Fresh pasta stuffed with Dorset blue lobster, with tomato and shellfish broth	
Ravioli di erbe 350/460kcal	21/31
Mixed green ravioli with Swiss chard, rocket, cime di rapa, ricotta, butter and sage	
Cappelletti di vitello 330/429kcal	18/28
Handmade pasta stuffed with slow-cooked veal, with porcini mushrooms and Parmesan	
Pappardelle con ragù di manzo 287/373kcal	18/28
Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes	
Risotto ai funghi 320kcal	17/24
Risotto with porcini mushrooms, creamed spinach, mascarpone and Parmesan	

SECONDI DI PESCE

Coda di rospo 410kcal	37
Roasted Cornish monkfish with charlotte potatoes, fennel, thyme, garlic and crispy prosciutto with white wine, capers and parsley	
Filetto di branzino 380kcal	39
Pan-roasted seabass fillet with datterini tomatoes, capers and Taggiasche olives, with Swiss chard and slow-roasted Sicilian red peppers	

SECONDI DI CARNE

Scamone di agnello con ciammotta 489kcal	35
Marinated Lake District lamb rump with slow-cooked potato, green beans, aubergine, tomatoes, grilled red peppers and lamb jus	
Fegato di vitello 380kcal	34
Pan-fried calves' liver with pancetta, sage, wild mushrooms and spinach	
Arrosto di faraona 660kcal	32
Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta, with Swiss chard and portobello mushrooms	

Contorni

Zucchine fritte 150kcal	7
Italian spinach 50kcal	8
Bruschetta and focaccia 97kcal	7
Rocket, tomato salad and Parmesan 59kcal	6
Roasted potato with rosemary 115kcal	8

THEO RANDALL



Adults need around 2,000kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerance. All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.