

À LA CARTE MENU

ANTIPASTI

- Burrata** 318kcal 18
Fresh burrata with winter tomatoes, grilled delicata squash, sourdough breadcrumbs and ricotta salata
- Tartare di tonno** 145kcal 20
Yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemons
- 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

PRIMI

- Pappardelle con ragù di manzo** 287/373kcal 18/28
Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes
- Ravioli di aragosta** 350kcal 24/35
Fresh pasta stuffed with Dorset blue lobster, with tomato and shellfish broth
- Risotto ai funghi** 320kcal 17/24
Risotto with porcini mushrooms, creamed spinach, mascarpone and Parmesan
- Ravioli di erbe** 341kcal 17/24
Mixed green ravioli with Swiss chard, rocket, cime di rapa, ricotta, butter and sage

SECONDI

- Filetto di orata** 380kcal 31
Pan-roasted sea bream fillet with datterini tomatoes, capers and Taggiasche olives, with Swiss chard and slow-roasted Sicilian red peppers
- 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
- 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.