

THEO RANDALL



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*Marchesi*

ANTINORI

— 26 GENERAZIONI —

Join us on a culinary journey with delectable  
flavour combinations curated by Chef Theo Randall.  
Enhance your experience with perfectly matched  
wine offerings, presented by a brand  
ambassador from Marchesi Antinori.

# Join us on a culinary journey to Tuscany

## **Antipasto paired with Villa Antinori Bianco Toscana IGT**

Carne salata – Cured beef with shaved courgettes, radish, walnuts, pecorino cheese, asparagus and farinata

## **Primo paired with Tenuta Tignanello Chianti Classico DOCG Riserva & La Braccessa Vino Nobile di Montepulciano**

Ravioli di ricotta – Homemade ravioli filled with sheep ricotta, with brown butter and new season girolle mushrooms

## **Secondo paired with Tenuta Guado al Tasso Il Bruciato**

Scamone di agnello – Grilled and roasted Lake District lamb rump with fresh borlotti beans, rainbow chard, jus and salsa verde

## **Dolce paired with Specialita' Antinori, Vinsanto del Chianti Classico**

Crostata di mandorle – Warm almond and cherry tart with crème fraîche

125 per person

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