

# Theo Randall

CUCINA ITALIANA

## Regional Tasting Menu

85 per person | Including a glass of prosecco on arrival and wine pairing for the first three courses

### Puglia

5<sup>th</sup> May - 30<sup>th</sup> May



### Antipasto

#### BURRATA PUGLIESE

With merinda, datterini tomatoes and shaved caciocavallo cheese

*Pairing with: Senza Fiano Puglia IGT*

### Primo

#### RAGÙ ALLA PUGLIESE CON ORECCHIETTE

Slow-cooked ragù of beef, pork and pancetta with red wine

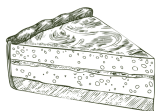
*Pairing with: Senza Nero di Troia IGP*

### Secondo

#### SCAMONE DI AGNELLO

Roasted lamb rump with slow-cooked peas, artichokes, potatoes and mixed greens, with red wine jus

*Pairing with: Mocavero Salice Salentino DOC*



### Dolce

#### FRUTTONE

Almond, cherry and chocolate tart with vanilla gelato

Please note that the Regional Tasting Menu is created by Chef Theo to represent one particular Italian region with carefully selected unique products and wines. Due to this, we are not able to offer vegetarian and vegan alternatives. Please ensure that you are aware of all party member's dietary requirements and contact us prior to making your reservation to confirm whether we are able to cater for you and your guests, as the menu has to be served to the entire party to ensure a smooth and personalised experience. 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. The above menu is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.