

Theo Randall

CUCINA ITALIANA

Regional Tasting Menu

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

Lazio

1st September - 30th September



Antipasto

INSALATA DI FICHI

Black and green fig salad with buffalo mozzarella, mint, basil, wild rocket with shaved pecorino Romano

Pairing with: Frascati Pallavicini

Primo

FETTUCCINE AMATRICIANA

Homemade fresh pasta with slow cooked tomato and guanciale

Pairing with: Cesanese Pallavicini

Secondo

ABBACCHIO ALLA ROMANA

Roasted Lake District lamb rump with olives, rosemary, garlic, delicata squash, potatoes, fennel and jus

Pairing with: Diana Memorensis Omina Romana



Dolce

CROSTATA DI RICOTTA

Ricotta and chocolate tart with zabaglione ice cream

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.