

Theo Randall

CUCINA ITALIANA

Regional Tasting Menu

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

Campania

1st August - 31st August



Antipasto

INSALATA CAPRESE

Buffalo mozzarella from La Perla in Campania with Merinda and Datterini tomatoes basil and pangrattato

Pairing with: Fiano Porconero

Primo

PASTA ALLO SCOGLIO

Fresh tagliatelle with vongole, mussels, prawns, squid, white wine, garlic and parsley

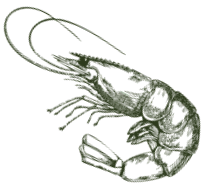
Pairing with: Greco di Tufo Devon

Secondo

CONTROFILETTO DI MANZO CON SALSA FRESCA ALLA PIZZAIOLA

Grilled Hereford beef sirloin with fresh salsa of tomatoes, oregano, red chilli and taggiasche olives
with grilled Marinated violet aubergines, yellow peppers and zucchini

Pairing with: Aglianico Vesevo



Dolce

TORTA CAPRESE

Chocolate and almond torte with coffee 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.