

Sample Menu

THEO'S TASTING MENU 5 COURSES £70

Antipasti

Burrata – Fresh Burrata with artichoke farinata, cicorino, oil and lemon

Vitello tonnato – thinly sliced loin of veal with anchovies, capers, green beans, rocket and tuna mayonnaise

Carpaccio di Branzino - carpaccio of wild sea bass with chilli marjoram, datterini tomatoes and wild rocket

Scampi - Split roasted langoustine with chilli lemon and oregano

Sformato di Fontina -baked Fontina cheese soufflé with spinach, cream and black truffle

Tartare di Pesce - Tartare of yellow fin tuna with shaved fennel, caper and volpaia vinegar salad
with toasted pagnotta bread

Carpaccio di manzo- beef fillet with wet walnuts , gorgonzola naturale, radicchio tardivo

Primi

Pappardelle con cavolo nero - fresh pasta with black kale, pure and new season olive oil

Paccheri con frutti di mare - Paccheri pasta with clams, sea bass, prawns, mussels, tomato,
parsley and white wine

Agnolotti di piccione - Fresh pasta stuffed with slow cooked pigeon, with porcini and Trompette de la Mort mushrooms

Tortellini - Fresh pasta stuffed with sheep's ricotta, lemon and pine nuts, with parsley, parmesan and cream

Taglierini con gamberetti e carciofi - handmade pasta with brown shrimps, artichoke, chilli and butter

Tagliatelle con triglia - fresh pasta with tomato, bay leaves, red mullet, parsley and garlic

Risotto Primavera - Risotto with new season peas, broad beans, asparagus with 3 year old parmesan cheese

Secondi

Pesce

Sogliola - Whole roasted Dover sole with lemon, parsley and capers with artichokes "alla Romana" and swiss chard

Cape Sante - Pan fried Scottish scallops with sage, chilli, anchovie, herbs and vinegar, with
white polenta and braised turnip greens

Trota di Mare - Seared sea trout with chilli and parsley sauce, with fritto misto of zucchini, asparagus,
red peppers and sage

Branzino - fillet of line caught sea bass with amalfi lemon, basil, vermouth and butter, with
new season peas and golden chard

Carne

Carne di Cervo - loin of venison wrapped in coppa di Parma, roasted with Aleatico di Puglia, with delica squash mash
and black kale

Stinco di vitello primavera - Slow cooked shin of veal with risotto bianco, new seasons peas, carrots and gremolata

Fritto misto - Lamb sweet breads with artichokes, sage, radicchio hearts, zucchini and Sicilian capers

Bistecca Fiorentina - Grilled T bone of Hereford beef with Lamon's borlotti beans, spinach and salsa verde

We welcome enquiries from customers who wish to know whether any meals contain particular ingredients or allergens

THEO RANDALL

