Theo Randall

CUCINA ITALIANA

Vegetarian A La Carte

Antipasti

INSALATA MISTA
Mixed leaf salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar | 15 110KCAL

BURRATA
Fresh burrata with marinated red peppers, farinata, Swiss chard and Taggiasche olives | 19 318KCAL

SFORMATO DI FONTINA
Baked fontina cheese soufflé with Italian spinach, cream and parmesan | 15 590KCAL

Primi

RAVIOLI DI ZUCCA
Fresh pasta stuffed with roasted delica squash, ricotta and parmesan with sage and butter | 18/28 350 / 460KCAL

MINESTRONE
Soup of Swiss chard, cannellini beans, San Marzano tomatoes and basil | 14 155KCAL

RISOTTO AL POMODORO E ZUCCHINE
Acquerello risotto with fresh tomatoes, basil and courgettes | 19/26 233/315KCAL

Secondi

POLENTA ALLA GRIGLIA
Grilled polenta bramata with porcini and portobello mushrooms, fresh chilli, parsley and roasted Datterini tomatoes | 23 244KCAL

All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.

Dolci

AMALFI LEMON TART
With crème fraîche | 12 274KCAL

SOFT CHOCOLATE CAKE
With crème fraîche | 12 318KCAL

RICOTTA CHEESECAKE
With pears marinated in Marsala, sultanas and vanilla | 9 440KCAL

IL FORMAGGIO
Selection of Italian artisanal cheeses served with mostarda and homemade crackers | 16 178.8KCAL

AFFOGATO
Vanilla ice cream and chilled espresso | 8 129KCAL

SEASONAL SORBET
Seasonal sorbet | 6 110KCAL

Contorni

BRUSCHETTA AND FOCACCIA | 10 97KCAL

ITALIAN SPINACH | 7 50KCAL

ROCKET, TOMATO SALAD AND PARMESAN | 5 59KCAL

ROASTED POTATO WITH ROSEMARY | 7 117KCAL

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