Theo Randall

CUCINA ITALIANA

Valentine's Day Menu

La Festa Degli Innamorati | 85 per person

Lussuria Wine Pairing £25 per person | Passione Wine Pairing £40 per person

Antipasti

Choose One

BURRATA

With winter tomatoes, grilled delica squash, sourdough breadcrumbs and ricotta salata

INSALATA DI GRANCHIO

Fresh Devon crab with shaved fennel, dandelion, rocket salad and aioli

Lussuria wine pairing: Verdicchio di Matelica Terre di Valbona

Passione wine pairing: Gaja 'Idda' Etna Bianco

Primi

To Share

RAVIOLI DI PATATE E TARTUFO NERO

Ravioli with potato, black truffle and white asparagus

Lussuria wine pairing: St Daniel Pino Nero Reserva

Passione wine pairing: Chardonnay Planeta

Secondi

Choose One

BRANZINO AL CARTOCCIO

Sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Castelluccio lentils and Italian spinach

SCAMONE

Roasted Lake District lamb rump with cavolo nero, roasted carrots, fennel, turnips, salsify and Amarone sauce

Lussuria wine pairing: Gavi di Gavi Fontanafredda or Barbera d'Alba Massolino

Passione wine pairing: Barbera d'Alba Massolino or Vermentino Poggio al Tesoro 'Solosole'

Dolci

To Share

AMALFI LEMON TART

With crème fraîche

PANNA COTTA AL RABARBARO

Vanilla panna cotta, poached rhubarb, orange, and moscato

RICOTTA CHEESECAKE

With pears, sultanas marinated in marsala and vanilla

SOFT CHOCOLATE CAKE

With crema di mascarpone

Available for tables of up to six people. It is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December. 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.