

Theo Randall

CUCINA ITALIANA

CHEF'S TABLE



Antipasto

BRANZINO CRUDO

Thinly sliced raw sea bass with oregano, chopped datterini tomatoes fresh chilli and Sicilian olive oil

Primo

FETTUCCINI CON GRANCHIO

Homemade pasta with fresh Cornish crab, fennel, parsley and pangrattato

Secondo

CARTE DI AGNELLO

Roasted rack of lamb with roasted spring carrots, artichoke, fennel and salsify with jus and salsa di erbe

Il Formaggio

Selection of Italian artisan cheeses with homemade crackers and pear mostarda

Dolce

THEO'S TIRAMISU

