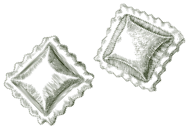
Theo Randall

CUCINA ITALIANA

20th Anniversary



Antipasto

By Angela Hartnett

Bitter leaf salad, robiola dressing and Piedmont hazelnuts

Paired with: Arneis `Bricco Ciliegie`, Giovanni Almondo 2025

Primo

By Theo Randall

Pansotti alla genovese - fresh pasta filled with mixed winter greens, ricotta with porcini and portobello mushroom sauce

Paired with: Pinot Bianco, Chardonnay & Picolit, 'Illivio' Livio Felluga 2024

Secondo

By Gennaro Contaldo

Slow-cooked squid with potatoes, datterini tomatoes, parsley and white wine

Paired with: Greco di Tufo, 'Giallo d`Arles', Quintodecimo 2025

By Phil Howard

Organic chicken, Delica squash, trompette mushrooms, chestnuts, brown butter and sage

Paired with: Pinot Nero, 'Schweizer' Franz Haas 2023

Dolce

By Matthew Ryle

Prune and Armagnac baba, Chantilly cream

Paired with: Sauternes, Château Laville, Bordeaux 2006

Please speak to a member of the team if you have any dietary allergies or intolerances.