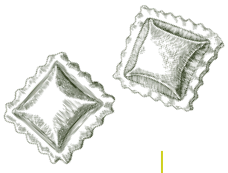
Theo Randall

CUCINA ITALIANA

20th Anniversary Tasting Menu

Theo's favourite dishes from the last 20 years

95 per person | Including a glass of Ferrari Maximum, Blanc de Blanc
and wine pairing for the first three courses



Italy

3rd November - 28th November

Antipasto

BEEF CARPACCIO

Thinly sliced cured beef with red and golden beets, wild rocket and fresh horseradish

Pairing with: Luigi Baudana, 'Dragon' Langhe Bianco

Primo

CAPPELLETTI DI VITELLO

Fresh pasta filled with slow-cooked veal, porcini mushrooms and Parmesan

Pairing with: Langhe Nebbiolo DOC, San Giacomo

Secondo

ARROSTO DI FARAONA

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone,
on pagnotta bruschetta with mixed greens and portobello mushrooms

Pairing with: Selvapiana Chianti Rufina DOCG

Dolce

AMALFI LEMON TART

With crème fraîche

Please note that the Regional Tasting Menu is created by Chef Theo to represent one particular Italian region with carefully selected unique products and wines. Due to this, we are not able to offer vegetarian and vegan alternatives. Please ensure that you are aware of all party member's dietary requirements and contact us prior to making your reservation to confirm whether we are able to cater for you and your guests, as the menu has to be served to the entire party to ensure a smooth and personalised experience. Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. The above menu is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.