

Theo's Tasting menu available on request - 5 Courses £70

Antipasti

- Burrata** - Fresh burrata with red peppers, farinata, swiss chard and Taggiasche olives £14
- Sformato di Fontina** - Baked Fontina cheese soufflé with Italian spinach, cream and Parmesan £13
- Insalata mista** - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco £11
- Insalata di pomodoro** - Raw sliced, San Marzano, merinda and datterini tomatoes with pink radicchio salad, aged balsamic, caprino fresco and pangrattato £14
- Carne salata** - Thinly sliced black Angus beef with wild rocket, zucchini, aged balsamic vinegar, pine nuts and Parmesan £16
- Salumi misti** - Prosciutto di Parma, schiena, felino, fennel salami, capocollo, lardo bruschetta with marinated vegetable "agro dolce" £16
- Anguilla affumicata** - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish £14
- Calamari in padella** - Pan fried squid with lentils, chilli, anchovies, parsley and chopped rocket £17

Primi

- Minestrone** - Soup of fresh, swiss chard, cannellini beans, plum tomatoes, celery, carrots and basil £11
- Risotto di funghi** - Risotto with porcini mushrooms, chanterelles mushrooms, Portobello mushrooms, garlic and parsley, butter and parmesan £12/£21
- Ravioli di erbette** - Mixed green ravioli with swiss chard, rocket and cime di rapa, ricotta, butter and sage £15/£22
- Cappelletti di vitello** - Fresh pasta stuffed with slow cooked veal with pancetta, porcini mushrooms and parmesan £16/£24
- Pappardelle con ragù di manzo** - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes £16/£22
- Taglierini di piselli e prosciutto** - Handmade pasta with peas, prosciutto, mint and parmesan £16/£22
- Linguine con aragosta** - Linguine with Dorset blue lobster, San Marzano tomatoes, parsley and fresh chilli £25/£36

Secondi

Pesce

- Rombo al forno** - Wood roasted turbot with parsley, capers, roasted Sicilian red peppers and rainbow chard £38
- Orata al forno** - Roasted sea bream with roseval potatoes, fennel, tomatoes, olives, parsley and white wine £24
- Trota di mare** - Roasted sea trout fillet with zucchini trifolati, basil, datterini tomatoes, capers, Italian spinach and Taggiasche olives £24

Carne

- Costata di agnello** - Roast rack of Somerset lamb (pink) with delica squash, Jerusalem artichokes, fennel, salsify, carrots, beetroots, turnips and salsa d'erbe £35
- Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard and Portobello mushrooms £28
- Filetto di manzo** - Aberdeen Angus beef fillet (med rare) with sweet celeriac, Italian spinach, Amarone and salsa verde £38

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

Contorni £5 each

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Spunta potato with new season olive oil

Italian spinach

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added to the final bill.