

Lunch Menu

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

- Burrata** - Fresh burrata with red peppers, farinata, swiss chard and Taggiasche olives £14
- 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
- Sformato di Fontina** - Baked Fontina cheese soufflé with Italian spinach, cream and Parmesan £13
- Anguilla affumicata** - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish £14
- Carne salata** - Thinly sliced black Angus beef with wild rocket, zucchini, aged balsamic vinegar, pine nuts and Parmesan £16
- Minestrone** - Soup of fresh cannellini beans, swiss chard, plum tomatoes, celery, carrots and basil £11
- Ravioli di erbe** - Mixed green ravioli with swiss chard, rocket and cime di rapa, ricotta, butter and sage £15/£22
- Risotto di funghi** - Risotto with porcini mushrooms, new season chanterelle mushrooms, Portobello mushrooms, garlic and parsley, butter and parmesan £12/£21
- Calamari in padella** - Pan fried squid with lentils, chilli, anchovies, parsley and chopped rocket £17
- Cappelletti di vitello** - Fresh pasta stuffed with slow cooked veal with pancetta, porcini and parmesan £16/£24
- Taglierini al pescatore** - Fresh pasta with sea bream, salmon, squid, mussels, clams, tomato and parsley £16/£24
- Pappardelle con ragù di manzo** - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes £16/£22
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- 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** - Pan fried sea trout with zucchini trifolati, Italian spinach, datterini tomatoes, capers and Taggiasche olives £24
- Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard, porcini, portobello mushrooms £28
- Costata di agnello** - Roast rack of Somerset lamb (pink) with delica squash, Jerusalem artichokes, fennel, salsify, carrots, beetroots, turnips and salsa d'erbe £35

Dolci

- Amalfi lemon tart** £7
- Ricotta Cheesecake** - with pears marinated in marsala and vanilla £8
- Warm almond tart** - with raspberries and crème fraiche £8
- Seasonal sorbet** £5

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 Roseval 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.