



Barolo & beef cheek ragu with chestnut pappardelle 7.25/13.50  
Burrata with clementines, pickled pumpkin, fennel, pomegranate & winter leaves 7.75  
Raw artichoke & hazelnut salad, parmesan, rosemary mascarpone brik pastry 6.50  
Quail, kale & dandelion salad with candied walnuts, chickpeas & garlic 7.50  
Seared sesame tuna, avocado Fattoush salad, tahini yoghurt 8.50

---

Jerusalem artichokes & broccoli on wet polenta with saffron Padrón peppers & herb crème fraiche 13.00  
Pan fried turbot, capers & almonds with artichokes, roast tomatoes, agretti & bottarga 16.50  
Grilled pork loin on the bone, burnt apple, fennel & orange salad, pomegranate dressing 16.00  
Slow roasted lamb shoulder with parsnip puree, spiced swiss chard & Marsala jus 17.50  
Char-grilled rib eye with roasted bone marrow, potatoes, winter tomatoes & horseradish crème 24.50

---

Skin on chips with rosemary salt 3.00  
Mixed leaf salad, Amalfi lemon dressing 3.00  
Spinach, walnuts & organic olive oil 4.00  
Polenta chips & parmesan 3.50

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used.  
If you have a food allergy or intolerance, please inform your server.*

*follow us on twitter @weloveparadise like us on facebook.com/paradiselondon*