

## THEO'S TASTING MENU 5 COURSES £65

### Wine Selection £33

Rabarbaro martini - vodka, Moscato D'Asti, rhubarb syrup served in martini glass £12.50

### Antipasti

**Mozzarella di Bufala** - buffalo mozzarella with marinated artichokes, swiss chard, grilled marinated peppers and Taggiasche olives £13

**Bresaola Punta D'Anca della Valtellina** - cured beef with wild rocket, pinenuts, Amalfi lemons and Parmigiano Reggiano £15

**Insalata di pomodoro** - raw sliced datterini, merinda and camone tomatoes with grumolo salad, aged balsamic, caprino fresco and pangrattato £12

**Puntarelle alla Romana** - thinly sliced chicory shoots with red wine vinegar, anchovies and capers £11

**Insalata di granchio** - fresh Devon crab with Florence fennel, dandelion, celery, radicchio and Sardinian Bottarga £15

**Salumi misti** - prosciutto di Parma, schiena, Toscano and fennel salami, capocollo, lardo bruschetta with marinated vegetables "agro dolce" £15

**Anguilla affumicata** - smoked eel with red and golden beetroots, Italian leaves and fresh horseradish £13

**Cape Sante** - pan fried scallops with cima di rapa, anchovies, sage, capers and lentils di Castelluccio £19

### Primi

**Ravioli di erbe** - ravioli with swiss chard, borage, cime di rapa, sheep's ricotta, butter and sage £13 / £19

**Cappelletti di vitello** - fresh pasta stuffed with slow cooked veal, pancetta, Chanterelle and Porcini mushrooms £14 / £21

**Linguine al pescatore** - fresh pasta with sea bass, vongole, prawns, squid, tomatoes and parsley £14 / £23

**Taglierini di piselli e prosciutto** - fresh pasta with peas, prosciutto, mint and Parmigiano Reggiano £14

**Tagliatelle con gamberoni e calamari** - fresh pasta with prawns, squid, agretti, datterini tomatoes, parsley and garlic £16

**Risotto di bruscandoli** - risotto of fresh Italian wild hopshoots with Parmigiano Reggiano and butter £15

**Minestrone Primavera** - soup of new season's peas, broad beans, asparagus and zucchini with pesto £12

### Secondi

**Branzino al forno** - wood roasted sea bass fillet with capers, Taggiasche olives, datterini tomatoes with grilled zucchini, violet aubergines, red peppers and basil £31

**Burridda di pesce** - fish stew of Dorset blue lobster, monkfish, red mullet, vongole, tomatoes, fennel, saffron potatoes and parsley £33

**Rombo al forno** - wood roasted turbot with capers, parsley, swiss chard and Roman artichokes £36

**Taglio di vitello** - wood roasted veal chop with datterini tomatoes, slow cooked sweet fennel Italian spinach and salsa verde £38

**Fegato di vitello** - pan fried calves liver with pancetta, sage, lentils di Castelluccio, braised swiss chard, balsamic vinegar and crème fraîche £27

**Costata di agnello** - roasted rack of Somerset lamb (pink) with wood roasted carrots, salsify, leeks, Globe and Jerusalem artichokes, beetroots and salsa d'erbe £29

**Piccione al forno** - Anjou pigeon marinated and wood roasted on pagnotta bruschetta with slow cooked new seasons Italian peas and pancetta £31

### Contorni £5 each

Zucchini fritti

Italian spinach

Rocket, tomato salad and ricotta salata

Mashed Roseval potato with olive oil

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