



RESTAURANT & BAR

LONDON

FEAST MENU

TUSCANY

Selection of cured meats

Avocado, radishes, baby gem & parmesan salad

Calamari fritti

Burrata, roasted aubergine, dry tomatoes, basil pesto

Chardonnay Castello di Monsanto, Fabrizio Bianchi 2021

Maccheroni, rabbit and taggiasca olives ragout, thyme

Buffalo ricotta ravioli, black truffle

Maremma Rosso "12 Uve", Paradiso di Frassina 2018

Roasted hake, parsnip puree, sprouting broccoli, n'duja

Slow cooked lamb shoulder, butternut squash, wild chicory, jus

Sangiovese "Vigna alla Sughera", I Mandorli 2012

Cheeses from the Alps

"Lincontro" Bianco, Terre di Confine 2019

If you suffer from any food allergies, please inform your waiter

A discretionary 12.5% service charge will be added to your bill.

All prices include VAT at the current rate and quoted in Pounds Sterling