

Il Convivio – A la Carte

ANTIPASTI

Guazzetto ai Frutti di Mare Piccante con Fregola Sarda, Pachino, Olio al Basilico e Crostini all'Aglio	£ 9.50
spicy fish soup with Sardinian fregola and Sicilian pachino tomato drizzled with a basil infused extra virgin olive oil and garnished with garlic croutons	
Insalata di Avocado e Barbabietola con Caprino Caldo e Misticanza	£ 9.75
beetroot and avocado salad with warm goat's cheese and mixed leaves	
Capesante Scottate con Zucchine Marinate alla Menta, Mandorle Tostate ed Emulsione al Mango	£14.00
sauteed scallops with fresh mint marinated courgettes, toasted almonds and drizzled with a mango emulsion	
Carpaccio di Filetto di Manzo con Asparagi Crudi Grana Padano, Mentuccia Fresca, Maionese al Rafano e Vele di Pane Toscano	£13.50
fillet of Surrey Farm beef carpaccio with raw asparagus, grana Padano cheese, fresh mint, horse radish mayonnaise and toasted Tuscan bread	
Prosciutto San Daniele con Burrata	£13.00
18 month cured San Daniele ham with burrata	
Salmone Marinato al Pepe Nero con Yogurt alle Erbe Fini Mela Verde e Rapanelli	£13.00
black pepper marinated Stornoway salmon with a fine herbs yogurt, green apple and red radish	

PASTA	starter/main
Spaghetti alla Chitarra con Salsa di Pomodoro Piccante, Mozzarella di Bufala e Basilico	£ 10.50/£14.00
spaghetti with a spicy plum tomato sauce, buffalo mozzarella and fresh basil	
Pappardelle ai Frutti di Mare con Pomodorini Pachino	£17.00/£20.50
home made pappardelle with seafood in a fish jus and raw Sicilian pachino tomato sauce (see server for daily fish selection)	
Tortelli Verdi al Taleggio con Noci, Maggiorana e Tartufo nero	£15.00/£18.50
borage green tortelli filled with taleggio cheese from Lombardy, walnuts, marjoram and seasonal black truffle shavings	
Maccheroncini al Ragù di Manzo con Cipolla Rossa di Tropea, Datterini e Origano Fresco	£13.50/£17.00
home-made macaroni with a Scottish beef ragu', red onion from Tropea, Sicilian baby plum tomato and fresh oregano	
Risotto alle Fave Fresche con Fonduta di Ricotta Salata, Pepe Nero e Mandorle Tostate	£14.00/£17.50
risotto with fresh garden broad bean and salted ricotta cheese fondue with black pepper and toasted almonds	
Spaghetti Neri all'Astice e Cipollotti	£25.00/£28.50
black spaghetti with Norfolk lobster and spring onion	

All of our pasta is handmade in our kitchen.

PESCI

Fritto di Gamberoni e Scampi con Maionese alla Paprika £19.50
semolina coated and lightly fried Madagascan prawns and langoustine served with a paprika mayonnaise

Grigliata Mista di Pesce con Verdurine Croccanti e Salmoriglio di Olive Siciliane £21.50
a mix of grilled fish with a julienne of crispy vegetables, drizzled with a salmoriglio dressing of black and green Sicilian olives

Branzino Scottato con Ortaggi di Stagione Saltati e Pesto di Pomodori Arrosto £24.00
pan fried fillet of sea bass garnished with sauted seasonal garden vegetable and roasted Sicilian pachino tomato

Pescatrice in Guazzetto di Cozze e Pomodorini Datterino di Sicilia con Olive di Gaeta e Fior di Capperi £25.50
monkfish cooked in a broth of mussels, Sicilian baby plum tomato, olives from Gaeta and caperberries

CARNI

Lombatina di Agnello Gallese Arrosto in Crosta di Pistacchi con Purea di Sedano Rapa, Fave Fresche e Pomodorini Canditi £22.50
roast best end of Welsh lamb coated with herbs and pistachio, served with celeriac puree, fresh garden broad beans and caramelised baby plum tomato

Costoletta di Vitello con Asparagi Marinati al Basilico, Pecorino Romano e Tartufo Nero £27.50
seared and roasted veal chop with basil marinated asparagus, young Roman pecorino cheese and seasonal black truffle shavings

Bistecca di Manzo Scozzese con Salsa dello Chef e Patate Fritte £24.00
36-day matured grilled Castle Mey rib eye of beef with the Chef's house jus and medium hand-cut chips

Petto d'Anatra Laccato al Miele di Acacia con Crema di Patate allo Zafferano, Crescione e Mandorle £19.50
acacia honey glazed and roasted Gressingham duck supreme with a saffron creamed Mary Piper potato, watercress and almonds

INSALATE

Insalata di Pomodori Datterino e Basilico £4.75
baby plum tomato and basil salad

Insalata di Rucola con Scaglie di Parmigiano £5.50
rocket and shaved parmesan salad

Insalata Mista con Erbe Fresche all'Aceto Balsamico £4.75
mixed wild leaf salad with a balsamic dressing and fine herbs

The above salads are available as a starter for £7.50 and main for £9.50.

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

VERDURE

Spinaci Saltati sautéed spinach	£4.75
Verdure Miste mixed vegetables	£4.75
Zucchine Fritte deep-fried courgettes	£4.75
Patate Fritte homemade thick-cut chips	£4.75
Patate al Forno o Purea roasted or mashed Maris Piper potato	£4.75

DOLCI

Millefoglie di Pasta Filo con Cremoso alla Cannella e Mele al Calvados filo pastry millefeuille with a cinnamon crème patissiere and Calvados caramelised apples	£8.25
Moscadello di Montalcino Florus-Tuscany 100ml glass	£ 9.00
Mousse al Cioccolato Bianco con Cuore di Ciliegia e Crumble al Pistacchio white chocolate mousse with a cherry coulis heart and pistachio crumble	£8.25
Aleatico Tiko Mocavero-Apulia 100 ml glass	£ 9.25
Crème Brulée ai Limoni di Amalfi con Lamponi Marinati al Timo Amalfi lemon crème bruléé with thyme marinated fresh raspberry	£8.25
Baccadoro Fondo Antico-Sicily 100 ml glass	£ 8.50
Semifreddo al Cocco con Composta di Frutti Esotici coconut parfait garnished with tropical fruits compote	£8.50
Vinsanto Fattoria di Basciano-Tuscany 100 ml glass	£ 9.00
Crostata al Cioccolato Fondente e Arancia con Frutta Fresca e Gelato alla Vaniglia dark chocolate and orange tart with fresh fruits and vanilla ice cream	£8.25
Recioto della Valpolicella Nicolis-Veneto 100ml glass	£ 11.00
Sorbetti e Gelati selectio of fresh fruit sorbet and ice cream	£7.00
Selezione di Formaggi Biologici chef's selection of organic cheese	£10.50
Caffè e Piccola Pasticceria coffee and petit fours	£3.60