

WEEKEND BRUNCH

£49 per person

Including 90 minutes of unlimited Prosecco, Negroni or Aperol Spritz

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats, cheeses and Italian breads.

Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Verdura mista - Grilled red peppers, violet aubergines, zucchini with datterini tomatoes, capers and basil

Insalata di Fagiolini verdi - Italian green beans, parmigiano reggiano and mixed leaves

Insalata di pomodoro - Raw sliced camone, datterini, merinda and black pearl tomatoes with grumolo salad, aged balsamic, caprino fresco and pangrattato

Burrata - Fresh burrata with grilled marinated red peppers, farinata, cicorino, Swiss chard and Taggiasche olives

Panzanella - Tuscan bread salad with grilled red and yellow peppers, fresh plum tomatoes, capers and anchovies

Insalata di Asparagi - English asparagus with spinach olive oil and lemon

Insalata di farro - Farro salad with datterini tomatoes, cucumber, mint and basil

Salumi misti - Prosciutto di Parma, schiena, felino, fennel salami, lardo bruschetta with marinated vegetable "agro dolce"

Carne salata - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

PASTA

Ravioli di erbe - Mixed green ravioli with Swiss chard, rocket, cima di rapa and ricotta with butter and sage

SECONDI

Served at your table. Choose from one of the following dishes.

Sformato di Fontina - Baked Fontina cheese soufflé with spinach, cream and Parmesan

Orata al forno - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley, Italian spinach, slow cooked Sicilian red peppers and Taggiasche olives

Trota di mare - Roasted sea trout fillet with zucchini trifolati, datterini tomatoes, spinach, capers and Taggiasche olives

Tronco di agnello - Roasted lamb rump (pink) with delica squash, Jerusalem artichokes and carrots

Arrosto di faraona - Wood roasted guinea fowl stuffed with prosciutto di Parma, thyme, lemon zest and Mascarpone on pagnotta bruschetta with Swiss chard, porcini and portobello mushrooms

Frittata - Organic eggs with zucchini, caprino fresco, marjoram and datterini tomatoes

CARVERY

Porchetta - Slow cooked pork belly with fennel, rosemary, potatoes, garlic, salsa verde and jus

DOLCI

A selection of desserts to share at the table

Theo's Dessert Table

Enjoy additional desserts and freshly made crêpes with all your favourite accompaniments

Unlimited Prosecco, Negroni or Aperol Spritz are available for 90 minutes from time of arrival. Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A 12.5% service charge will be added to the final bill.