



Specially curated dining experiences at restaurants  
featured in the MICHELIN Guide

## THEO RANDALL AT THE INTERCONTINENTAL

4-course menu with wine pairing, petits fours, tea and coffee  
£110 per person

---

### Tartare di tonno

Yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemon

Falanghina del Sannio, Janare, La Guardiense

---

### Cappelletti di vitello

Handmade pasta stuffed with slow-cooked veal, pancetta, porcini mushrooms and parmesan

Sangiovese, Vinvita

---

### Costata di agnello

Roast rack of Somerset lamb (pink) with roasted zucchini, Jerusalem artichokes,  
fennel, salsify, carrots, beetroots, turnips and salsa d'erbe

Nero d'Avola, Centocavalli

---

### Amalfi lemon tart

Moscato d'Asti, Saracco

---

Petits fours, tea and coffee

Dishes are representative of the type of food available and can be subject to seasonal changes.  
All wine portions will be served 100ml and are subject to change.

