

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