

Stuzzichini

Olive Nocellara e Taggiasca	4
Mixed Sicilian and Ligurian olives	
Selezione di pane	4
Rustic bread selection, extra virgin olive oil	
Bruschetta al pomodoro	6
Toasted ciabatta, vine tomatoes, basil, garlic	
Bruschetta San Daniele 18 mesi e straciatella	9
Toasted ciabatta aged Parma ham, creamy burrata cheese	
Antipasto "Olives"	18
Selection of Italian cured meats and Grana Padano cheese	

Antipasti

Zuppa del Giorno	6.5
Soup of the day	
Burrata di Andria, zucca, radicchio e noci	11
Burrata, pickled butternut squash, radicchio and walnuts	
Carpaccio di manzo scottato al tartufo	14
Seared Scottish beef carpaccio, truffle, rocket and Grana Padano	
Polpo, crema di patate, olive Taggiasca	13
Octopus, creamed potato and olive tapenade	
Fritto misto	13
Deep fried calamari, prawns and fried courgette strips with roasted garlic mayo	

Pasta e Risotto

Ravioli di caprino, salsa di zucca, mostarda e mosto d'uva	15
Goat's cheese ravioli, roasted pumpkin puree, mustard fruits and grape must	
Risotto ai frutti di mare	15
Vialone nano rice with seafood cooked in a shallot, garlic, and chilli and tomato sauce	
Gnocchetti al ragu di cinghiale	16
Homemade potato dumplings, wild boar ragout	
Tagliatelle funghi e tartufo	17.50
Thick ribbons of pasta, with wild mushrooms and truffle butter	
Lasagna al ragu di manzo	16
"Olives" lasagna with Scottish beef ragout, mozzarella and Grana Padano sauce	
Spaghetti all' Astice	25
Spaghetti cooked with shelled lobster meat in a spiced shellfish and cherry tomato bisque	

Pesce e Carne

Farona al tartufo e castagne	21
Herb roasted guinea fowl with black cabbage & chestnuts, truffle sauce	
Agnello e fagioli	25
Roast lamb rump with rosemary braised mixed beans	
Tagliata di manzo	28.50
Grilled aged rib-eye steak served with watercress, rocket & sundried tomato salad	
Cernia, crema di cime di rapa, catalogna saltata e bagna cauda	23
Stone bass, wild turnip tops sauce, pan fried chicory Catalogna and garlic & anchovy cream	
Grigliata mista di pesce	25
A daily selection of mixed grilled fish, served with seasonal leaves	
Salmone e le sue uova	20
Roast salmon fillet with celeriac and a lemon, olive oil, garlic & oregano dressing	

Contorno

Insalata mista	4
Mixed salad	
Patate al rosmarino	4
Rosemary roasted new potatoes	
Cavolo nero e pancetta	5
Sauteed black cabbage and pancetta	
Broccoli olio e peperoncino	5
Pan-roasted tenderstem broccoli, garlic and chilli	
Rucola e Grana Padano	5
Rocket leaves, Grana Padano, balsamic dressing	

Dolci

Tiramisù al pistachio	8
Chef's Sicilian inspired take on an Italian classic	
Crema Catalana al cioccolato bianco	7
White chocolate crème brulee	
Panna cotta al cioccolato con composta di arance	7
Chocolate panna cotta, orange compote	
Semifreddo alla nocciola, crema al caffè` e nocciole caramellate	7.50
Hazelnut parfait, coffee sauce and caramelized hazelnut	
Selezione di formaggi	9.5
Selection of Italian cheeses served with pear chutney and rustic bread	



AA Rosette 2010-19 for culinary excellence.

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore you are advised to check allergen information on every visit. All prices are GBP inclusive of 20% VAT.

A 12.5% discretionary service charge will be added to your final bill. (Jan.19)

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THE
BAILEY'S HOTEL
LONDON

Welcome to Afternoon Tea at The Bailey's Hotel

THE BAILEY'S HOTEL

With its sweeping staircase and original Victorian features, The Bailey's Hotel offers a beautiful setting in which to enjoy the timeless British tradition of afternoon tea. Indulge in an array of sandwiches, scones and sumptuous sweet treats, complemented with a loose leaf tea from Whittard of Chelsea – and for that extra touch of indulgence add a glass of Moët & Chandon Champagne.

Built between 1874 and 1876, The Bailey's Hotel soon established itself as a fashionable Kensington address. It was only ten years later that a young Walter Whittard opened his first tea shop, a short tube trip away in bustling Fleet Street. Over 130 years later, Whittard of Chelsea is world-renowned for its uncompromising quality – their quintessentially English tea is the perfect match for our classic London setting.

AFTERNOON TEA

A freshly prepared selection of finger sandwiches, scones with clotted cream and preserve, and a choice of pastries.

Each tea is served with freshly brewed loose leaf tea or coffee £21

Add that extra sparkle with a glass of Moët Impérial champagne by Moët & Chandon £28



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