



THE REAL WINE FAIR

STARTERS

Vitello Tonnato	23
roasted veal, tuna mayonnaise, fried capers <i>Langhe Nebbiolo, Langhe, Piemonte, Italy</i> ripe cherry, rose, spice	8 glass 37 bottle
Prosciutto di Parma	21
gnocco fritto, barrel aged Modena balsamic <i>Barolo di Serralunga DOCG, Langhe, Piemonte</i> red berry, violet, spice	15 glass 71 bottle
Goats Cheese and Rainbow Beetroot	21
spelt, roasted cracked hazelnuts, pomegranate, raspberry vinaigrette <i>Masieri Rosso, Gambellara, Veneto</i> plums, blackcurrant, spices	8 glass 37 bottle
Cornish Pickled Mackerel	20
sun-dried Sicilian tomato mousse, taggiasche olives, fennel and aniseed Carasau bread <i>Alea Viva Rosso, Gradoli, Lazio</i> cherry, mulberry, pepper	8 glass 39 bottle

PASTA

Slow Cooked Ossobuco Filled Ravioli	28
pan-fried Italian saffron butter, parsley, orange and lemon gremolata <i>Barbaresco "Roccalini", Langhe, Piemonte</i> black cherries, chocolate	16 glass 80 bottle
Périgord Black Truffle Tagliolini	33
Lescure butter, 36-month Parmigiano Reggiano DOP <i>Brich Grignolino, Piemonte</i> black berries, black fruits, spices	6 glass 28 bottle
Mazara Prawn Black Fettuccine	36
lemon and white wine marinated Mazara prawns, cherry tomatoes, Amalfi lemon and sage butter <i>Le Marne Gavi Marne Bianco, Gavi & Piemonte</i> golden apple, lemon, acacia, bread	6 glass 29 bottle
Lobster Linguine	39
shellfish bisque, marinated cherry tomatoes <i>Soave Monteseroni, Veneto</i> yellow fruits, herbs, spices	10 glass 48 bottle
Risotto alla Milanese	24
golden Italian saffron, alpine butter, veal stock, 36-month Parmigiano Reggiano DOP <i>Igt Salento "Anne", Puglia</i> black berries jam, violet	7 glass 32 bottle
Spaghetti of San Marzano, Piccadilly and Naomi Tomatoes	21
wild garlic, extra virgin olive oil <i>Ciro Rosso Classico Superiore, Cirò Marina, Calabria</i> dried plums, figs, leather	8 glass 39 bottle
Classic Lasagne	22
layered beef ragu, béchamel, 36-month Parmigiano Reggiano DOP <i>Nero Di Lupo, Sicilia</i> pomegranate, almonds, smoke	10 glass 49 bottle



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MAINS

Day Boat Fish from British and Irish Waters		Market Price
lemon and garlic butter, to share between two guests		
<i>Da Tavola "Arcese" - Vivace, Asti & Monferrato</i> white fruits, apricot, cider	7 glass	31 bottle
Rack of Essex Salt Marsh Lamb		48
artichoke hearts, petit pois purée, mint gel		
<i>Monte dall'Ora Valpolicella Ripasso "Sausto", Veneto & NE</i> cherry, ripe plum, herbs	14 glass	69 bottle
<i>Morellino Di Scansano, Maremma</i> ripe cherries, black berries, herbs	6 glass	28 bottle
Pan-Fried Shell On Prawns		48
garlic butter, red chilli, parsley, lemon, samphire focaccia		
<i>Prosecco Valdobbiadene Metodo Classico, Veneto</i> citrus zest, honeysuckle, apple	18 glass	62 bottle
Baked Layered Aubergine Parmigiana		28
sliced aubergine, layered with buffalo mozzarella, rich tomato sauce		
<i>Masieri Bianco, Gambellara, Veneto</i> aromatic herbs, citrus, white fruits	7 glass	34 bottle
Veal Ossobuco		45
slow braised veal and Italian saffron risotto		
<i>Chianti Podere Gamba, Val Di Chiana, Toscana</i> liquorice, forest fruit, cherries	6 glass	29 bottle
Roasted Savoy Cabbage and Venere Wild Black Rice		32
chestnut mushroom and white wine sauce		
<i>Grillo "Vigna Verde", Western Sicilia & Pantelleria</i> peach, citrus, dried fruits	8 glass	40 bottle
<i>Vernaccia Di San Gimignano "Fiore", Toscana</i> white fruits, almond, chamomile	10 glass	49 bottle
"Cotoletta" of Veal Alla Milanese		40
veal escalope pan-fried in breadcrumbs, clarified butter, cherry tomato, wild rocket and 36-month Parmigiano Reggiano DOP salad		
<i>Catavela Bianco, Emilia Romagna</i> yellow plums, citrus, herbs, fresh flowers	10 glass	46 bottle
35 Day Dry Aged Scottish Grass Fed Beef Rossini		52
250g filet mignon, natural goose foie gras, shaved Périgord black truffle, porcini ceps & Madeira sauce		
<i>Cancelli Rosso, Abruzzo</i> plum, oregano, cherries, tobacco	7 glass	33 bottle
<i>Igt Salento "Natali", Puglia</i> violet, cherries, plums, liquorice	7 glass	32 bottle
Classic Caesar Salad		16
baby gem, garlic croûtons, Caesar dressing, anchovies, boiled egg, shaved 36-month Parmigiano Reggiano DOP - add grilled chicken 9		
<i>Occhio Di Terra, Salina, Sicily</i> fresh yellow fruits, mediterranean flowers, salt	10 glass	49 bottle

Please inform a member of our team if you have an allergy or intolerance. Full allergen information is available. A discretionary 13.5% service charge will be added to your final bill. All service charges, are paid in full to our team. Spirits served in 25ml. Wines available in 125ml. Vintages and magnums are subject to availability. All prices are inclusive of V.A.T