

Dining experience with Theo Randall

Menu

ANTI PASTI

Carne salata

Thinly sliced cured beef with shaved courgettes, wild rocket, Parmesan shavings, pinenuts and aged balsamic vinegar

Planeta Alastro Bianco 2022

PRIMI

Ravioli di erbette

Homemade fresh pasta filled with mixed summer greens, ricotta and summer herbs with roasted datterini tomatoes

Bardolino DOC, Corte Giara 2022

SECONDI

Orato al forno

Roasted fillet of Gilt head Seabream with charlotte potatoes, fennel, taggiasche olives and capers with white wine and butter sauce

Greco di Tufo DOCG, Terra d'Uva, Benito Ferrara 2021

DOLCE

Pannacotta

Vanilla pannacotta with fresh raspberries marinated in grappa with hazelnut croquante

Moscato d'Asti DOCG, Fontanafredda, 2022



THE SLOANE CLUB
CHELSEA LONDON