

Il Convivio set menu

Chelsea Flower Show Week

Lunch: 2 courses £17.50 and 3 courses £23.00

Dinner: 2 courses £23.50 and 3 courses £29.00

£ lunch/£dinner

Starters

**Vellutata di Piselli e Menta con Petali di Fiori di Zucca
Essicati e Semi di Sesamo Nero**

£8.50

veloute' of garden pea and fresh mint soup with dried
pumpkin flower petals and black sesame seeds

**Capesante Scottate con Composta di Rabarbaro,
Lavanda e Mandorle Tostate**

£9.50/£11.00

seared scallops with a rhubarb compote, lavender
and toasted almonds

**Insalata Riccia con Fragole Marinate, Cetriolo
e Condimento al Fiore di Sambuco**

£9.50/£11.00

a salad of frisee lettuce, marinated strawberry and
cucumber, drizzled with an elderflower dressing

Main course

**Risotto agli Asparagi con Salsa al Caprino, Olio al
Basilico e Violette**

£14.50/16.50

asparagus and goat cheese risotto with basil infused
extra virgin olive oil and violet

**Calamaro Grigliato con Purea di Zucchine Gialle,
Salsa alla N'Duja e Germogli di Piselli**

£15.50/£18.50

grilled squid served with a yellow courgette puree,
a spicy Calabrese sausage sauce and garnished with pea shoots

**Petto d'Anatra Laccato al Miele con Crocchetta di
Barbabietola al Parmigiano e Gastrique di Lamponi
al Timo**

£15.50/£18.50

honey glazed Gressingham duck supreme with
a beetroot and parmesan croquette and a
raspberry and thyme gastrique

Dessert

**Semifreddo al Mirtillo e Violette con Croccantino al
Pistacchio**

£7.75

blueberry and violet parfait sprinkled with a pistachio
nougat

Sorbetto al Fiore di Sambuco con Composta alle Prugne

£7.00

elderflower sorbet with a plum compote