

# Il Convivio – A la Carte

## ANTIPASTI

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**Guazzetto ai Frutti di Mare Piccante con Fregola Sarda, Pachino, Olio al Basilico e Crostini all'Aglio** £9.50

spicy fish soup with Sardinian fregola and Sicilian pachino tomato drizzled with a basil infused extra virgin olive oil and garnished with garlic croutons

**Insalata di Avocado e Barbabietola con Caprino Caldo e Misticanza** £ 9.75

beetroot and avocado salad with warm goat's cheese and mixed leaves

**Capesante Scottate con Zucchine Marinate alla Menta, Mandorle Tostate ed Emulsione al Mango** £14.00

sauteed scallops with fresh mint marinated courgettes, toasted almonds and drizzled with a mango emulsion

**Carpaccio di Filetto di Manzo con Asparagi Crudi, Grana Padano, Mentuccia Fresca, Maionese al Rafano e Vele di Pane Toscano** £13.50

fillet of Surrey Farm beef carpaccio with raw asparagus, grana Padano cheese, fresh mint, horse radish mayonnaise and toasted Tuscan bread

**Prosciutto San Daniele con Burrata** £13.00

18 month cured San Daniele ham with burrata

**Salmone Marinato al Pepe Nero con Yogurt alle Erbe Fini, Mela Verde e Rapanelli** £13.00

black pepper marinated Stornoway salmon with a fine herb yoghurt, green apple and red radish

## PASTA starter/main

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**Spaghetti alla Chitarra con Salsa di Pomodoro Piccante, Mozzarella di Bufala e Basilico** £ 10.50/£14.00

spaghetti with a spicy plum tomato sauce, buffalo mozzarella and fresh basil

**Pappardelle ai Frutti di Mare con Pomodorini Pachino** £17.00/£20.50

home made pappardelle with seafood in a fish jus and raw Sicilian pachino tomato sauce (see server for daily fish selection)

**Tortelli Verdi al Taleggio con Noci, Maggiorana e Tartufo Nero** £15.00/£18.50

borage green tortelli filled with taleggio cheese from Lombardy, walnuts, marjoram and seasonal black truffle shavings

**Maccheroncini al Ragù di Manzo con Cipolla Rossa di Tropea, Datterini ed Origano Fresco** £13.50/£17.00

home-made macaroni with a Scottish beef ragu', red onion from Tropea, Sicilian baby plum tomato and fresh oregano

**Risotto alle Fave Fresche con Fonduta di Ricotta Salata, Pepe Nero e Mandorle Tostate** £14.00/£17.50

risotto with fresh garden broad bean and salted ricotta cheese fondue with black peppercorn and toasted almonds

**Spaghetti Neri all'Astice e Cipollotti** £25.00/£28.50

black spaghetti with Norfolk lobster and spring onion

**All of our pasta is handmade in our kitchen.**

## PESCI

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**Fritto di Gamberoni e Scampi con Maionese alla Paprika** £19.50  
semolina coated and lightly fried Madagascan prawns and langoustine served with a paprika mayonnaise

**Grigliata Mista di Pesce con Verdurine Croccanti e Salmoriglio di Olive Siciliane** £21.50  
a mix of grilled fish with a julienne of crispy vegetables, drizzled with a salmoriglio dressing of black and green Sicilian olives

**Branzino Scottato con Ortaggi di Stagione Saltati e Pesto di Pomodori Arrosto** £24.00  
pan fried fillet of sea bass garnished with sautéed seasonal garden vegetable and roasted Sicilian Pachino tomatoes

**Pescatrice in Guazzetto di Cozze e Pomodorini Datterino di Sicilia con Olive di Gaeta e Fior di Capperi** £25.50  
monkfish cooked in a broth of mussels, Sicilian baby plum tomato, olives from Gaeta and caperberries

## CARNI

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**Lombatina di Agnello Gallese Arrosto in Crosta di Pistacchi con Purea di Sedano Rapa, Fave Fresche e Pomodorini Canditi** £22.50  
roast best end of Welsh lamb coated with herbs and pistachio, served with celeriac puree, fresh garden broad beans and caramelised baby plum tomato

**Costoletta di Vitello con Asparagi Marinati al Basilico, Pecorino Romano e Tartufo Nero** £28.50  
seared and roasted veal chop with basil marinated asparagus, young Roman pecorino cheese and seasonal black truffle shavings

**Bistecca di Manzo Scozzese con Salsa dello Chef e Patate Fritte** £24.00  
36-day matured grilled Castle Mey rib eye of beef with the Chef's house jus and medium hand-cut chips

**Petto d'Anatra Laccato al Miele di Acacia con Crema di Patate allo Zafferano, Crescione e Mandorle** £19.50  
acacia honey glazed and roasted Gressingham duck supreme with a saffron creamed Mary Piper potatoes, watercress and almonds

## INSALATE

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**Insalata di Pomodori Datterino e Basilico** £4.75  
baby plum tomato and basil salad

**Insalata di Rucola con Scaglie di Parmigiano** £5.50  
rocket and shaved parmesan salad

**Insalata Mista con Erbe Fresche all'Aceto Balsamico** £4.75  
mixed wild leaf salad with a balsamic dressing and fine herbs

**The above salads are available as a starter for £7.50 and main for £9.50.**

## VERDURE

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<b>Spinaci Saltati</b> sautéed spinach	£4.75
<b>Verdure Miste</b> mixed vegetables	£4.75
<b>Zucchine Fritte</b> deep-fried courgettes	£4.75
<b>Patate Fritte</b> homemade thick-cut chips	£4.75
<b>Patate al Forno o Purea</b> roasted or mashed Maris Piper potato	£4.75

## DOLCI

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<b>Tortino di Yogurt e Mirtilli con Crumble alla Cannella</b> yogurt, mascarpone and blackberry delice with a cinnamon crumble	£8.25
<b>Moscadello di Montalcino Florus-Tuscany 100ml glass</b>	£ 9.00
<b>Mousse al Fondente con Cuore di Lampone e Frutta Fresca</b> chocolate mousse with a raspberry coulis and garnished with fresh fruit	£8.25
<b>Aleatico Tiko Mocavero-Apulia 100 ml glass</b>	£ 9.25
<b>Crème Brulée alla Vaniglia con Frutta Secca ed Uvetta al Porto</b> Madagascan vanilla crème bruléé with pine kernels, almonds and raisins in a port wine jus	£8.25
<b>Baccadoro Fondo Antico-Sicily 100 ml glass</b>	£ 8.50
<b>Semifreddo all'Arancia con Salsa all'Amaretto e Croccante alle Mandorle</b> orange parfait drizzled with amaretto sauce and served with a salty crunchy almond caramel	£8.50
<b>Vinsanto Fattoria di Basciano-Tuscany 100 ml glass</b>	£ 9.00
<b>Torta di Banane e Cioccolato con Caramello Salato</b> dark chocolate and banana torte with a salted caramel	£8.75
<b>Recioto della Valpolicella Nicolis-Veneto 100ml glass</b>	£ 11.00
<b>Sorbetti e Gelati</b> selectio of fresh fruit sorbet and ice cream	£7.00
<b>Selezione di Formaggi Biologici</b> chef's selection of organic cheese	£10.50
<b>Caffè e Piccola Pasticceria</b> coffee and petit fours	£3.60