

Il Convivio Chelsea Flower Show Week

set menu

Lunch: 2 courses £17.50 and 3 courses £23.00

Dinner: 2 courses £23.50 and 3 courses £29.00

£ lunch/£dinner

Starters

**Crema di Fave, Piselli e Menta con Burrata Pugliese,
Pomodori Secchi e Frisella**

£9.50

cream of broad bean, peas and mint soup with Apulian burrata cheese, in-house dried tomato and dusted with durum wheat crostini crumbs

**Sgombretto Affumicato con Uovo d'Anatra, Riccia, Semi di
Girasole, Nasturzi e Yougurt all' Erba Cipollina**

£9.50/£11.00

smoked mackerel with duck egg, frisee lettuce, sunflower seeds, nasturtium flower and chive yogurt

**Carpaccio di Manzo Scottato alle Erbe Fini con Valeriana,
Fiori di Campo, Pecorino e Pinoli Tostati**

£9.50/£11.00

seared Scottish beef carpaccio with fine herbs, lamb lettuce, meadows flowers, Roman pecorino cheese and toasted pine kernels

Main course

**Risotto agli Asparagi con Fiori di Zucca, Nocciole e
Scamorza Affumicata Fusa**

£14.50/16.50

asparagus risotto with courgette flower, hazelnuts and melted smoked scamorza cheese from Campania

**Filetto di Merluzzo Atlantico con Insalatina Mediterranea di
Cous Cous e Fonduta di Pachino**

£15.50/£18.50

roasted fillet of Atlantic cod with a Mediterranean cous cous salad and drizzled with a Sicilian pachino tomato fondue

**Filetto di Maiale al Guanciale Umbro Arrosto con Cipolline al
Balsamico Invecchiato, Purea di Finocchi e Cavolfiore Fritto**

£15.50/£18.50

roasted pork fillet wrapped in cured Umbrian pork cheek, garnished with braised button onion in an aged Modenese basalmico, fennel puree and cauliflower fritter

Dessert

**Semifreddo al Lampone con Aspic al Gelsomino e
Cioccolato Fondente**

£ 7.75

raspberry parfait with a jasmine jelly and dark chocolate flakes

Sorbetto al Fiore di Sambuco con Uva Spina Caramellata

£ 7.00

elderflower sorbet with caramellised goosberry