

# 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 d'Anatra Marinata al Ginepro con Valeriana  
Fiori di Campo, Pecorino e Pinoli Tostati**

**£9.50/£11.00**

marinated seared Gressingham duck supreme carpaccio with juniper berries, 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, Pura 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