



City of Westminster

# Theo Randall

THEO RANDALL



Theo Randall at the InterContinental has been firmly established on the London dining scene since opening in 2006. Acclaimed Chef Theo Randall (former partner at the River Café) creates award-winning rustic Italian dishes with the very best seasonal ingredients that continue to attract rave reviews. For additional information visit [www.theorandall.com](http://www.theorandall.com).



Good food is one of life's simple pleasures. A cliché but true all the same. Yet all too often going out to eat seems to be about dressing up and showing off – and I'm talking about the stuff going on on the plate and in the kitchen rather than the people who eat it.

Theo hates formality and pretence. His favourite places to eat in the world are all in Italy – Da Cesare in Alba; L'Oste Scuro and Al Pomperè in Verona. They are brilliant, not simply because they serve delicious food, but because they are fun and relaxed.



His menu is made up of the same simple rustic dishes I enjoy when I go to Italy - unfussy yet utterly delicious, a million miles away from the complicated fancy fare you would normally expect to eat in Park Lane.

# A la Carte



## SAMPLE A LA CARTE MENU

**Aperitivo** £17  
*Strawberry Purée, Crème de Fraise des Bois and Champagne*

## ANTIPASTI

**Mozzarella di Bufala** £13  
*Buffalo mozzarella with marinated artichokes, chargrilled marinated red peppers, Swiss chard and Taggiasche olives*

**Prosciutto di Parma e melone** £13  
*prosciutto di Parma with Charentais melon*

**Insalata mista** £10  
*Italian leaves with datterini tomatoes, English cucumber, camone tomatoes, fresh basil and caprino fresco*

**Anguilla affumicata** £13  
*smoked eel with red and golden beetroots, rocket and fresh horseradish*

**Carpaccio di manzo** £16  
*thinly sliced Aberdeen Angus beef fillet with rocket, aged balsamic vinegar, parmesan and pine nuts*

**Insalata di granchio** £15  
*fresh Devon crab with Florence fennel, dandelion, celery, trevisse and Sardinian Bottarga*

**Calamari in padella** £14  
*pan fried squid with borlotti beans from Lamon, chilli, anchovy, parsley and chopped rocket*



## PRIMI

<b>Minestrone Primavera</b>	£10
<i>soup of new season's peas, broad beans, asparagus and zucchini with pesto</i>	
<b>Risotto di asparagi</b>	£13
<i>risotto of asparagus with basil, butter and parmesan</i>	
<b>Taglierini al pescatore</b>	£15
<i>fresh pasta with red mullet, prawns, sea bass, clams, squid, tomato and parsley</i>	
<b>Ravioli di erbette</b>	£13 /
<i>mixed green ravioli with Swiss chard, rocket, Italian spinach, sheep's ricotta, butter and sage</i>	
<b>Cappelletti di vitello</b>	£14
<i>fresh pasta stuffed with slow cooked veal, pancetta and mousseron</i>	
<b>Taglierini di piselli e prosciutto</b>	£14
<i>handmade pasta with peas, prosciutto, mint and parmesan</i>	
<b>Spaghetti con Aragosta</b>	£23 /
<i>spaghetti with Dorset blue lobster, San Marzano tomatoes, parsley and fresh red chilli</i>	
<b>Tagliatelle con funghi</b>	£17
<i>handmade pasta with new seasons Chanterelle mushrooms, garlic, parsley and butter</i>	

## SECONDI

<b>Fegato di vitello</b>	£27
<i>pan fried Limousin calves liver with spinach, pancetta, sage and fresh cannellini beans</i>	
<b>Spiedino di Cape Sante e Coda di Rospo</b>	£31
<i>wood roasted Cornish monkfish and scallops on rosemary with red chilli, parsley, grilled aubergines, yellow zucchini, red peppers and datterini tomatoes</i>	
<b>Rombo al forno</b>	£33
<i>wood roasted turbot tranche with capers, parsley, Swiss chard roasted red and yellow peppers</i>	
<b>Salmone selvatico arrosto</b>	£31
<i>wood roasted wild salmon with capers, olives, datterini tomatoes, English asparagus and spinach</i>	
<b>Taglio di vitello</b>	£38
<i>pan roasted Limousin veal chop with new seasons Chanterelle mushrooms, Italian spinach and salsa verde</i>	
<b>Piccione al forno</b>	£29
<i>Anjou pigeon marinated and wood roasted on pagnotta bruschetta with pancetta and slow cooked peas</i>	
<b>Filetto di manzo</b>	£33
<i>chargrilled Aberdeen Angus beef fillet (med rare) with slow cooked violet aubergines, red chilli, plum tomatoes, Roseval potatoes and fresh marjoram</i>	

## CONTORNI

Zucchini fritti  
Italian spinach  
Rocket, tomato salad with ricotta salata  
Mashed Roseval potato with olive oil  
£5 each

All prices include VAT at the current prevailing rate.

