

City of Westminster

Theo Randall

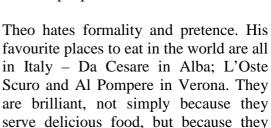
THEO RANDALL



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 For additional attract rave reviews. information visit www.theorandall.com.



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.



Good food is one of life's simple

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 Strawberry Purée, Crême de Fraise des Bois and Champagne	£17
ANTIPASTI	
Mozzarella di Bufala Buffalo mozzarella with marinated artichokes, chargrilled marinated red peppers, Swiss chard and Taggiasche olives	£13
Prosciutto di Parma e melone prosciutto di Parma with Charentais melon	£13
Insalata mista Italian leaves with datterini tomatoes, English cucumber, camone tomatoes, fresh basil and caprino fresco	£10
Anguilla affumicata smoked eel with red and golden beetroots, rocket and fresh horseradish	£13
Carpaccio di manzo thinly sliced Aberdeen Angus beef fillet with rocket, aged balsamic vinegar, parmesan and pine nuts	£16
Insalata di granchio fresh Devon crab with Florence fennel, dandelion, celery, trevisse and Sardinian Bottarga	£15
Calamari in padella pan fried squid with boriotti beans from Lamon, chilli, anchovy, parsley and chopped rocket	£14





PRIMI

Minestrone Primavera soup of new season's peas, broad beans, asparagus and zucchini with pesto	£10
Risotto di asparagi risotto of asparagus with basil, butter and parmesan	£13
Taglierini al pescatore fresh pasta with red mullet, prawns, sea bass, clams, squid,	£15
tomato and parsiey Ravioli di erbette	£13/
mixed green ravioli with Swiss chard, rocket, Italian spinach sheep's ricotta, butter and sage	£19
Cappelletti di vitello fresh pasta stuffed with slow cooked veal, pancetta and mousseron	£14
Taglierini di piselli e prosciutto handmade pasta with peas, prosciutto, mint and parmesan	£14
Spaghetti con Aragosta	£23 /
spagnetti with Dorset blue lobster, San Marzano tomatoes, parsley and fresh red chilli	
Tagliatelle con funghi handmade pasta with new seasons Chanterelle mushrooms, garlic, parsley and butter	£17
SECONDI	
Fegato di vitello pan fried Limousin calves liver with spinach, pancetta, sage fresh cannellini beans	£27 and
Spiedino di Cape Sante e Coda di Rospo wood roasted Cornish monkfish and scallops on rosemary red chilli, parsley, grilled aubergines, yellow zucchini, red peppers and datterini tomatoes	£31 with
Rombo al forno wood roasted turbot tranche with capers, parsley, Swiss cha roasted red and yellow peppers	£33 rd
Salmone selvatico arrosto	£31
wood roasted wild salmon with capers, olives, datterini tomatoes, English asparagus and spinach	~01
Taglio di vitello pan roasted Limousin veal chop with new seasons Chanter mushrooms, Italian spinach and salsa verde	£38 elle
Piccione al forno Anjou pigeon marinated and wood roasted on pagnotta bruschetta with pancetta and slow cooked peas	£29
Filetto di manzo chargrilled Aberdeen Angus beef fillet (med rare) with slow cooked violet aubergines, red chilli, plum tornatoes, Roseval potatoes and fresh marjoram	£33
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.