

ANTIPASTI

Crispy Sicilian prawns <i>Gamberi siciliani croccanti</i>	£24.00
Veal terrine <i>Terrina di vitello</i>	£17.00
Lobster with canellini beans (<i>Alba truffle supplement £35.00</i>) <i>Astice con fagioli canellini</i>	£30.00
Foie gras terrine with smoked apple and amaretti <i>Terrina di fegato grasso di anatra con mela affumicata e amaretti</i>	£25.00
Fish "Crudo" <i>Crudo di pesce</i>	£30.00
Scallops and asparagus <i>Capasante e asparagi</i>	£22.00
Served with Sturia Prestige Caviar <i>Servito con caviale Sturia Prestige</i>	£50.00
Slow cook egg with amaranth and Alba truffle <i>Uovo cotto a bassa temperatura, maranto e tartufo bianco di Alba</i>	£55.00

ZUPPE e PRIMI

Pumpkin soup <i>Crema di zucca</i>	£15.50
Tomato consomme with vegetable cappelletti <i>Consomme di pomodoro con cappelletti di vegetali</i>	£18.50
Carbonara fagottelli* <i>Fagottelli alla carbonara</i>	£17.50
Langoustine and crab spaghetti <i>Spaghetti con scampi e granchio</i>	£18.50
Tagliolini with Alba truffle <i>Tagliolini con tartufo bianco di Alba</i>	£65.00
Risotto with langoustine carpaccio <i>Risotto con carpaccio di scampi</i>	£21.00
Prestige Sevruga Caviar	£450.00

** Dishes marked with an asterisk are also available as a vegetarian option*

Heinz Beck introduces his team:

Executive Chef Massimiliano Blasone

Restaurant Manager Pasquale Cosmai

All prices are inclusive of VAT. Discretionary service of 12.5% will be added to the bill

SECONDI

Turbot in salt crust <i>Rombo in pasta di sale</i>	£36.00
Dover sole, bread crust and ratatouille <i>Sogliola, crosta di pane e ratatouille</i>	£29.00
“Segovia” suckling pig <i>Maialino da latte di “Segovia”</i>	£32.00
Pigeon and mustard seed sauce <i>Piccione e salsa ai semi di senape</i>	£34.00
Veal and pickled artichokes <i>Vitello con carciofi in agrodolce</i>	£35.00
Fillet of beef cooked in red wine <i>Filetto di manzo affogato al vino rosso</i>	£38.00

APSLEYS WINTER TASTING MENU

Foie gras terrine with smoked apple and amaretti

2009 Cantina Terlano 'Quarç', Sauvignon Blanc, Terlano, Italy

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Wild sea bass with papaya and cucumber

2010 Feudi di San Gregorio, Greco di Tufo, Campania, Italy

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Game tortellini, pumpkin and parmesan cream (Alba truffle supplement £. 35.00)

2008 Tasca d'Almerita Chardonnay, Regaleali, Italy

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Scallop with tomato vinaigrette

2008 Ca' dei Frati "Brolletino" Lugana, Sirmione, Italy

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Halibut and mackerel vinaigrette

2009 Franz Haas, Pinot Nero, Montagna, Italy

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“Challans” duck with Jerusalem artichoke and salsify

1996 Poderi Colla 'Tenuta Roncaglie' Barbaresco, Piedmont, Italy

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Amadei “Chuo” chocolate dome

2008 Brigaldara, Recioto della Valpolicella Classico, Veneto, Italy

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A selection of cheese with a glass of Port (£.15 supplement)

Five courses £65.00, with wine pairing £100.00 per person

Seven courses £85.00, with wine pairing £130.00 per person

Prestige Wine Pairing (£.30.00 supplement)

*Please note the tasting menu is only available for the full table.
A vegetarian version of the tasting menu is also available on request.*