



**AVISTA RESTAURANT
A LA CARTE MENU**

Starters

**Slow cooked free range egg, apple, celeriac, cicoria, crouton crumble,
vinaigrette (V)
[VEGETARIAN]
9.50**

**Burrata, Heritage tomatoes, black olive, basil
12.50**

**Beetroot cured Scottish salmon, pickled romanesco, wasabi sour cream,
Arenka caviar
14.50**

**Pepper seared Angus beef carpaccio, grilled artichoke, candy beetroot,
Maldon sea salt
15.50**

**Bresaola, prosciutto, Parmigiano Reggiano, nocellara olives, music
bread
16.00**

Pasta and risotto

**Bigoli, fresh tomato, parmesan, basil foam (V)
[VEGETARIAN]
12.50**

**Tomato & mozzarella gnocchi, saffron cream sauce, crispy kale (V)
16.00**

**Beetroot & ricotta tortelloni, Wye Valley leek fondant, pickled ginger
sauce (V)
16.00**

**Atlantic pawn risotto, courgette flower
22.00**

Mains

**Fish of the day, hazelnut romesco, spinach, lentils, cannellini beans
Market price**

**Corn fed chicken Milanese, smoked tomato jam, sage mayo, baby gem
18.50**

**Porcini crusted Welsh Lamb, wild garlic, fregola, green peas, mint
27.00**

**Fillet of Angus beef, forest mushrooms, pancetta, Jersey Royals
30.00**

Prices are subject to change without prior notice.

A 12.5% discretionary service charge will be added to your bill.

This menu may not reflect our actual current menu - please call us for more details.