



AVISTA RESTAURANT A LA CARTE MENU

Starters

**Slow cooked free range egg, Parmigiano, trompette, truffle (v)
15.00**

**Sea bass tartare, samphire, green apple, fried oyster
17.50**

**Octopus bagna cauda, chorizo, caper, pickled vegetable
15.50**

**Mandarin glazed quail, pumpkin, goat cheese, mustard
16.50**

**Seared foie gras on brioche, pear, chocolate, pistachio, Italian
leaves
17.50**

Pasta and risotto

Wild mushroom risotto, 24 months aged Parmigiano (v) (min. 2 people)

17.50 p.p.

**Tagliatelle coffee and lemon, langoustine, buffalo mozzarella
22.00**

**Lobster and broccoli tortelli, Colonnata lard, chilli
23.00**

Chestnut gnocchi, guinea fowl consommé, cep, radicchio tardivo
17.50

Ossobuco ravioli Milanese, garlic, watercress, black truffle
18.50

Mains

Atlantic cod, 'nduja, scarola lettuce, squid, lime
26.50

Lemon sole tempura, candied onion, Jerusalem artichoke, truffle
27.50

Halibut, fregola sarda, black kale, clam, avocado
28.00

Smoked squab pigeon, fig, celeriac, touch of dark chocolate
28.00

Suckling pig four ways, quince, Taleggio, Swiss chard
32.00

Scottish beef fillet Rossini, glazed borettane onion, girolle, truffle
45.00

Side dishes

Wild mushroom
8.50

Butter spinach
6.50

Potato croquettes
5.50

Mix salad
5.50

Available Monday to Saturday at dinner time

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.