



AVISTA RESTAURANT A LA CARTE MENU

Starters

**Slow cooked free range egg, texture of Parmigiano, balsamic vinegar,
black truffle (v)
[VEGETARIAN]
15.50**

**Beetroot gravlax, cauliflower, buttermilk, puntarella, caviar
16.50**

**Seared Scottish scallop, squid, black ink, fennel
17.50**

**Cured venison, quince, goat cheese, pickle, mustard ice cream
16.00**

**Foie gras rum and coke, pistachio, bergamotto, late season radicchio
16.50**

Pasta and risotto

**Chestnut & Taleggio tortelli, porcini, Jerusalem artichoke, miso (v)
[VEGETARIAN]
17.50**

**Tagliatelle coffee and lemon, langoustine, smoked provola
22.00**

Kale risotto, duck liver, orange zest
19.50

Carbonara
17.00

Mains

Atlantic cod, Parma ham, escarole, Amalfitan candied lemon
27.50

Wild halibut, fregola sarda, broccoli, avocado, dashi seaweed
28.00

English pork belly, lentil, black garlic, mustard
26.00

Guinea fowl, date, glazed onion, king oyster mushroom, truffle
27.50

Roe deer, cabbage, plum, polenta
28.50

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.