



AVISTA RESTAURANT A LA CARTE MENU

Starters

Soft fried egg, onion, Parmigiano, truffle (v)
[VEGETARIAN]
13.50

Beetroot gravlax, cauliflower, buttermilk, puntarella, caviar
16.50

Seared Scottish scallop, kale, watercress, consommé
17.50

Rum & cola foie gras, pistachio, bergamotto, late season radicchio
16.50

Pasta and risotto

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

Risotto, bone marrow, saffron, gold
17.50

Bigoli lobster, lemon, smoked provola
22.00

Carbonara
17.00

Mains

**Atlantic cod, black olive, escarole, cedro, caper
27.50**

**Wild halibut, fregola sarda, broccoli, avocado, dashi seaweed
28.50**

**English glazed pork belly, lentil, black garlic, pickled king oyster
mushroom
26.00**

**Slow roasted veal cheek, carrot, orange
27.00**

**Roe deer, cabbage, apple, 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.