



AVISTA RESTAURANT A LA CARTE MENU

Starters

**Green asparagus soup, Taleggio tortellini, miso, pickled spring onion
(v)
14.00**

**Stone-bass tartare, fried oyster, avocado, passion fruit granita

16.50**

**Orkney scallops, black ink squid, fennel, coral dressing
16.00**

**White asparagus, egg, Parmigiano, pancetta
15.00**

**Glazed quail, goat cheese, pepper chutney, garlic leaf

14.50**

**Foie gras terrine, loquat, cola sorbet, cocoa
15.50**

Pasta and risotto

**Risotto, bruscandoli, morel, Pecorino (v) (min. 2 people)

17.50**

**Cod stuffed potato gnocchi, cuttlefish, pea
16.50**

Lobster spaghetti, tomato, chilli

22.50

Coffee and lemon tagliatelle, red Sicilian prawn, buffalo mozzarella

23.50

Lasagna Partenopea, salami, ricotta

15.50

Veal ossobuco ravioli, candied ginger, wild spring garlic

17.50

Mains

Atlantic monkfish, Parma ham, Jersey Royal, bouillabaisse

28.00

**Mediterranean sea bass “acqua pazza”, Pantelleria caper, clam,
Taggiasca olive**

28.00

Lemon sole in tempura, aubergine, lemon emulsion

26.50

Herbs smoked pigeon, celeriac, plum, touch of dark chocolate

28.00

English pork trio, Tropea onion, sweet gorgonzola, Swiss chard

25.50

Wild lamb, artichoke, tomato chutney, mint

28.00

Side dishes

green asparagus

8.50

Marinated courgettes
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.