

Radici

MENU A

3 courses: £26

STARTERS

wild mushroom polenta (v)

smoked aubergine crocchette (v)

spicy meatballs, grana padano riserva

mackerel escabeche

MAINS

tagliolini cacio e pepe (v)

aubergine parmigiana (v)

chicken alla cacciatora, mushroom sauce

squid inzimino

DESSERTS

marsala tiramisù (v)

ice cream of the day (v)

cake of the day (v)

vanilla panna cotta, berry coulis

*please speak to a member of staff if you have any allergies or intolerances.
please note these menus are subject to change due to seasonality and produce availability.
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.*

Radici

MENU B

3 courses: £36

STARTERS

courgette flowers, stuffed ricotta, amalfi lemon (v)
puglian burrata, tomatoes, capers, hazelnuts (v)
beef carpaccio, champignons, horse radish
spicy tuna tartare, avocado, mosco cotto

MAINS

tagliolini cacio e pepe, asparagi (v)
chicken supreme, mushroom and herb stew
roasted leg of rabbit, pancetta, polenta
roasted skrei, charcoal leeks

DESSERTS

marsala tiramisù (v)
tartufo di pizzo (v)
vanilla panna cotta, berry coulis
selection of cheese

*please speak to a member of staff if you have any allergies or intolerances.
please note these menus are subject to change due to seasonality and produce availability.
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.*

Radici

add to your menu

NIBBLES	nocellara olives (v)	£3
	home roasted nuts (v)	£3
	smoked aubergine crocchette (v)	£6.5
	tomato bruschetta (v)	£5.50
	antipasto all'italiano: 3 types of salami, 'nduja crostini, buffalo mozzarella, leaves and pickles	£15.50
BREAD	bread, extra virgin olive oil	£3.50
	wild garlic pinsa bread	£7.50
SIDES	leafy salad	£4.5
	zucchini fritti	£7
	seasonal vegetables	£6
	potato gattò	£6

*please speak to a member of staff if you have any allergies or intolerances.
please note these menus are subject to change due to seasonality and produce availability.
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.*

Radici

MENU C

4 courses: £49

chef's selection of cicchetti and antipasti to share

STARTERS

served with our home-made bread

courgette flowers, stuffed ricotta, amalfi lemon (v)

puglian burrata, tomatoes, capers, hazelnuts (v)

spicy tuna tartare, avocado, mosco cotto

beef carpaccio, champignons, horse radish

MAINS

served with a selection of side dishes

tagliolini cacio e pepe, asparagi (v)

roasted skrei, charcoal leeks

chicken supreme, mushroom and herb stew

roasted leg of rabbit, pancetta, polenta

DESSERTS

served with your choice of coffee or tea

marsala tiramisù (v)

tartufo di pizzo (v)

vanilla panna cotta, berry coulis

selection of cheese

*please speak to a member of staff if you have any allergies or intolerances.
please note these menus are subject to change due to seasonality and produce availability.
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.*

Radici

WEEKEND BRUNCH SET MENU PRIVATE DINING

2 courses: £16

3 courses: £21

2-hour bottomless prosecco: £15

STARTERS

poached egg, pancetta, avocado
sardines, pappa al pomodoro
cannellini bean stew, fried eggs, sausage
egg white omelette, roast torpedino tomato (v)

MAINS

ciambotta, grilled pumpkin, mushroom, torpedino tomato (v)
eggs benedict, prosciutto cotto, hollandaise
pizza margherita (v)
tuscan meets puglia, poached egg, pappa pomodoro,
burrata, and anchovy

DESSERTS

pancakes, pineapple, mascarpone (v)
marsala tiramisù (v)
cake of the day (v)
ice cream/sorbet (v)

*Please note bottomless prosecco is unlimited for 2 hours
and is only available in our Private Dining Rooms.*

*please speak to a member of staff if you have any allergies or intolerances.
please note these menus are subject to change due to seasonality and produce availability.
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.*

Radicì

add to your menu

NIBBLES	nocellara olives (v)	£3
	home roasted nuts (v)	£3
BREAD	bread, extra virgin olive oil	£3.50
	wild garlic pinsa bread	£7.50
SIDES	leafy salad	£4.5
	zucchini fritti	£7
	potato gattò	£6

*please speak to a member of staff if you have any allergies or intolerances.
please note these menus are subject to change due to seasonality and produce availability.
all prices are inclusive of VAT. a discretionary 12.5% service charge will be added to your bill.*