



## Sample Lunch menu

*Tuesday to Friday*

2 courses £22 per person

3 courses £28 per person

**Sourdough bread and cured butter £3**

**Burrata barese £13**

tomatoes, aji amarillo, fig leaves oil

**Riso Acquerello £15**

mortadella, smoked paprika, bottarga

**Mackerel £18**

courgette, lemon, garlic, mustards leaves

**Cremino piemontese £9**

Gianduia, hazelnuts, muscovado

**Sorbetto £5**

mango and kefir

**Selection of 3 cheeses from Franco Parola, Cuneo £12**

with wild honey from Styria, onion jam and crackers



## Sample prix fixe menu

*Dinner and Saturday*

3 courses (plus snacks) £43, matching wines £28

4 courses (plus snacks) £56, matching wines £38

### **Snacks**

crab - mortadella - tripe

### **Native rock oyster**

puntarelle, brine plum

### **Tomato tart**

heart of Camone, stracciatella barese, verbena extract

### **Venison tartare**

elderberry jam, cured egg yolk, portulaca

### **Duck eggs**

pepper dulce, black trumpet

### **Oscietra caviar**

bone marrow, porcini and bonito dashi (supplement £8)

### **Risotto**

7 year aged riso Acquerello , black garlic and sea anemone

### **Cappellacci**

fermented onions, 36 month aged Parmigiano Reggiano

### **Fassona**

hanger steak, sake, shitake, soya, chicory

### **Turbot**

rasor clam, chanterelle, parsley oil

### **Aubergine**

chanterelle, black trumpet and porcini stock

### **Fig Leaf ice cream**

green hazelnuts, greengage, almond crumble

### **Black Forest**

fermented visciola cherries, flat peach

**Selection of 3 cheeses from Franco Parola, Cuneo (selection of 5 cheeses, supplement £6)**

with wild honey from Styria, onion jam and crackers



## Sample signature tasting menu

*Dinner and Saturday*

£78 per person, matching wines £58

### **Snacks**

crab - mortadella - tripe

### **Sea Urchin**

Bagna Caòda, quail egg, fermented milk

### **Tomato tart**

heart of Camone, stracciatella barese, verbena extract

### **Oscietra caviar (£15 supplement)**

bone marrow, porcini and bonito dashi

### **Spaghettoni dei Fiori**

colatura di alici from Cetara, natural yeast

### **Pluma of Cinta sense**

oyster, scallop coral, pastinaca

or

### **Monkfish**

lemon selz, capers from Pantelleria, courgette, cucumbers

### **Porcini brûlés**

chestnut cream, caramelized popcorn, black sesame

### **Selection of 5 cheeses from Franco Parola, Cuneo (£15 supplement)**

with wild honey from Styria, onion jam and crackers

## WINE LIST

**RIGO's** wine list lays its foundations on carefully researched French & Italian labels, with the addition of some international bottles selected by our Chef and Sommelier. To match the umami flavours of some of Chef Gonzalo's dishes, we also explored the fascinating territory of biodynamic Orange wines.

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## Philipponnat Champagne Unique Selection

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*The Philipponnat family has lived around Mareuil-sur-Aÿ since 1522. This Champagne house produces mainly great Pinot Noir & his vintage wines have been stylistically influenced from this grape for nearly a century.*

		<i>glass</i>
Royal Reserve, Non Doseage, NV	£ 68.00	£ 12.50
Royal Reserve, Brut, NV	£ 68.00	
Royal Reserve, Brut, Rosé, NV	£ 86.00	£ 17.50

*Charles Philipponnat & his family have a long history of commitment to the creation of quality Champagne. From the flagship Royal Reserve to the Clos des Goisses, Philipponnat Champagnes are immediately recognisable: full bodied, structured yet still fresh & with a distinctive character of terroir.*

Blanc de Noirs, 2009	£100.00
Clos des Goisses, 2007	£230.00
Clos des Goisses Long Vieillessement, 2000	£475.00
Royal Reserve, Non Doseage, NV Magnum	£ 151.00
Blanc de Noirs, 2009 Magnum	£252.00

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## Sparkling wines

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		<i>glass</i>
<i>Italy</i>		
Prosecco Frizzante "Spago" NV, Veneto	£ 28.00	£ 6.50
Zero Infinito, Pojer Sandri NV, Trentino	£ 48.00	£ 9.50
Franciacorta Cuvee Royale, Marchese Antinori, Lombardia	£ 56.00	
<i>Spain</i>		
Cava Brut Reserva, Rene' Barbier NV, Catalonia	£ 38.50	

## White Wines

*glass*

### *France*

Ronan by Clinet Blanche 2015, Bordeaux	£ 25.00	£ 5.50
Mâcon-Villages, Vieilles Vignes 2014, Burgundy	£ 40.00	
Bourgogne Blanc 'Les Femelottes' 2015, Bourgogne	£ 49.00	
Clarendelle Blanche, Haut Brion 2012, Bordeaux	£ 52.00	
Mercurey Blanc, Domaine Meix-Foulot 2015, Burgundy	£ 65.00	
Chateau de France, Pessac Leognan 2010, Bordeaux	£ 85.00	
Chablis, Domaine Lavantureux 2015, Chablis	£ 58.00	£ 12.00
Meursault, Henri de Villemont 2012, Burgundy	£ 120.00	*
Chassagne-Montrachet, Vincent & S. Morey 1er Cru 2014, Burgundy	£ 140.00	

### *Italy*

Roero Arneis, Matteo Correggia 2014, Piemonte	£ 33.00	
Grillo-Catarratto Giato, Centopassi 2016, Sicilia	£ 36.50	£ 7.50
Verdicchio di Matelica, Cantina Cavalieri 2015, Marche	£ 42.00	
Terlaner Classico, Cantina Terlano 2016, Alto Adige	£ 52.00	
Terlaner Classico, Cantina Terlano Magnum, 2015 Alto Adige	£ 100.00	£ 9.50
Etna Bianco, Benanti 2015, Sicilia	£ 55.00	
Fiano di Avellino, Pietracupa 2015, Campania	£ 60.00	
Fiano di Avellino, Pietracupa 2008, Campania	£ 121.00	
Grechetto Latour a Civitella, Sergio Mottura 2014, Lazio	£ 72.00	
Grechetto Latour a Civitella, Sergio Mottura 2011, Lazio	£ 80.00	
Sauvignon Quarz, Cantina Terlano 2015, Alto Adige	£ 107.00	

### *Austria*

Gruner Veltliner 'Hermanschachern' Ebner-Ebenauer 2014, Weinviertel	£ 46.00	£ 9.00
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### *Spain*

Macabeo-Chardonnay 'Montesierra' Bod. Pirineos 2016, Pyrenees	£ 27.50	£ 6.50
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\* Coravin Pouring Glass Please ask your waiter availability

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**White wines Oranges**

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*glass**Italy*

Toscana Bianco Procanico, Antonio Camillo 2015, Toscana	£ 38.00	£ 7.50
Timorasso 'Derthona', Valli Unite 2014, Piemonte	£ 55.00	£ 11.00
Pinot Grigio, Dario Princic 2013, Friuli	£ 76.00	
Trebbiano d'Abruzzo, Valentini 2006, Abruzzo	£220.00	

*Spain*

Moscatel 'Benimaquia Tinajas', Bernabe' Navarro 2015, Alicante	£ 42.00	£ 8.00
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*Chile*

Muscat 'Viejas Tinajas', De Martino 2015, Itata Valley	£ 46.00	£ 9.50
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*Georgia*

Rkatsiteli Kakheti, Pheasant's Tears 2011, Khaketi	£ 49.00	£ 10.00
Mtsvane, Mandili 2015, Kartli	£ 64.00	

*Austria*

Rulander 'Orange', Andert-Wein 2015, Burgenland	£ 72.00	
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**Rosé wines**

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*glass**France*

Cuvee Elegance, Thomas Carteron 2016, Provence	£ 30.00	£ 7.00
Chateau Minuty, M. de Minuty Rosé 2016, Provence	£ 37.50	
Whispering Angel, Chateau d'Esclans, Provence	£ 43.00	

## Red Wines

*glass*

### *France*

Ronan by Clinet 2013, Bordeaux	£ 25.00	£ 5.50
Clarendelle Rouge, Haut Brion 2012, Bordeaux	£ 49.00	£ 10.50
Chateau Puy Blanquet, Grand Cru Classe' St. Emilion 2007	£ 52.00	
Chateau Tournefeuille, Lalande de Pomerol 2012, Bordeaux	£ 80.00	
Château L'Ecuyer, Château L'Ecuyer, Pomerol 2011, Bordeaux	£ 140.00	
Clos de Vougeot Grand Cru, Domaine Philippe Chéron 2007, Burgundy	£ 270.00	

### *Italy*

L'Atto Aglianico, Cantine del Notaio 2013, Basilicata	£ 32.00	£ 7.50
Dolcetto Langhe Visadi, Domenico Clerico 2011, Piemonte	£ 36.00	
Roero, Marreo Correggia 2012, Piemonte	£ 39.00	
Terre di San Leonardo, San Leonardo 2012, Alto Adige	£ 45.00	£ 9.00
Phigaia, Serafini e Vidotto 2013, Veneto	£ 45.00	
Chianti Classico Ama, Castello di Ama 2014, Toscana	£ 58.00	
Barbaresco, Produttori del Barbaresco Vintage 2013, Piemonte	£ 72.00	
Barbaresco, Produttori del Barbaresco Vintage 2012 Magnum, Piemonte	£ 151.00	£ 15.00
Villa Gresti, San Leonardo 2010, Alto Adige	£ 77.00	
Brunello di Montalcino, Tenuta Buon Tempo 2010, Toscana	£ 90.00	
Gattinara, Tre Vigne 2004, Piemonte	£ 121.00	*
Brunello di Montalcino, Val di Suga 2010, ITALY Toscana	£ 130.00	
Pinot Nero, Vigna St. Urbano, Holfstatter 2012, Alto Adige	£ 160.00	
Barolo Villero, Giuseppe Mascarello 2009, Piemonte	£ 180.00	
Tignanello, Antinori 2012, Toscana	£ 170.00	
Solaia, Antinori 2012, Toscana	£ 375.00	

### *Spain*

Cab-Tempranillo-Merlot 'Montesierra' Bod. Pirineos 2015, Pyrenees	£ 27.50	
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\* Coravin Pouring Glass Please ask your waiter availability



— **Dessert wines (0,375 l.)** —

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*glass*

*France*

Château Violet Halves, Château Violet 2007, Sauternes £ 42.00

*Spain*

Finca Antigua Moscatel Naturalmente Dulce 2012, Jerez £ 29.50 £ 7.00

*Italy*

Moscato D'Asti, Paolo Saracco 2016, Piemonte £ 26.00

Botrys, Mastrojanni 1999, Toscana £ 86.00

## COCKTAIL MENU

### **Margarita Menta** £14.00

Rum, Tequila & fresh apple shaken in a large Martini glass with fresh delicate mint infusion

### **Remembering Maldives/Finding a friend** £12.00

Vodka, Sake & Mandarin purée, shaken with fresh pineapple, lemongrass & ginger syrup, served 'straight up' or 'on the rocks'

### **Disaronno Seduction** £12.00

Amaretto Disaronno, lemon Juice, Cointreau & Grand Marnier, shaken with fresh apple juice, served 'straight up'

### **Clover Club Revival** £12.00

Gin with egg white & lemon juice shaken with fresh raspberry, served in a old fashion glass with a touch of Vermouth

### **Oriental Lady** £12.00

Pisco botanically brewed with fresh rosemary, stirred with Green Chartreuse & Maraschino, and a hint of fresh thyme

### **Manhattan Revival** £14.00

Classic Bourbon stirred with angostura orange bitters, with a hint of fresh orange stirred with your choice of:

**Sweet** Vermouth Rosso

**Dry** Vermouth Extra Dry

**Perfect** Vermouth Dry & Vermouth Rosso

### **New Fashion** £14.00

Bourbon aged bitters, angostura, Grand Marnier, bitters & Demerara sugar, stirred over ice

### **V. Aperol Spritz** £10.00

Aperol, Double Dutch pomegranate & basil soda, Vermouth & Prosecco create a more round version of the original recipe

### **Royal Aperol Spritz** £15.50

Aperol, Double Dutch pomegranate & basil soda, Antica Formula Vermouth & Champagne, taking our beloved Spritz to the next level

### **Old Cuban** £15.50

Bacardi 8yr Rum, angostura bitters, sugar, mint & lime, shaken and topped up with Champagne

<b>Soft Drinks</b>	Coca Cola/Diet Coke	£ 3.50
	San Pellegrino	£ 4.00
	Acqua Panna	£ 4.00
<b>Tea selection</b>	English Breakfast	£ 4.00
	Earl Grey	£ 4.00
	Green Tea	£ 4.00
	Camomile	£ 4.00
<b>Coffees</b>	Espresso	£ 1.90
	Macchiato	£ 2.00
	Double Espresso	£ 2.20
	Double Macchiato	£ 2.40
	Cappuccino	£ 2.50
	Café Latte	£ 2.50
	Americano	£ 2.60
	Hot Chocolate	£ 3.00
<b>Double Dutch</b>	Cucumber & Watermelon	£ 3.00
	Pomegranate & Basil	£ 3.00
	Indian Tonic Water	£ 3.00
	Slimline Tonic Water	£ 3.00
	Slimline Soda Water	£ 3.00
	Cranberry Tonic Water	£ 3.00
	Ginger Beer	£ 3.00
<b>Beers &amp; Cider</b>	Moretti , Italy	£ 4.50
	Innis & Gunn Oak Aged Beer, Scotland	£ 5.00
	Bellerose , Italy	£ 5.00
	Hoegaarden , Belgium	£ 5.00

*Double Dutch is 100% natural, free from artificial ingredients, favours or preservatives. All drinks are low in calories, with no more than 66 kcal/bottle.*

<b>Vodka</b> 50 ml	<b>Stolichnaya Red</b> , Russia Wheat & Rye Grain	£ 10.00
	<b>Stolichnaya Elit</b> , Russia Wheat & Rye Grain	£ 14.50
<b>Gin</b> 50 ml	<b>Portobello Gin</b> , London Gin	£ 10.00
	<b>Hendricks's</b> , Scotland	£ 12.00
	<b>Monkey 47</b> , Germany	£ 18.00
<b>Rum</b> 50 ml	<b>Bacardi Carta Oro</b> , Cuba	£ 10.00
	<b>Bacardi Anos Ocho</b> , Cuba	£ 13.00
	<b>Bacardi Carta Blanca</b> , Cuba	£ 15.00
<b>Bourbon</b> 50 ml	<b>Woodfords Reserve</b>	£ 15.00
<b>Whisky</b> 50 ml	<b>Aberfeldy</b> , Scottish	£ 13.00
<b>Sake</b> 50 ml	<b>Isake</b> , Japan	£ 12.50
<b>Tequila</b> 50 ml	<b>Ocho Blanco</b> , Mexico	£ 12.00
<b>Liqueurs</b> 50 ml	<b>Disaronno Amaretto</b>	£ 9.00
	<b>Cointreau</b>	£ 9.00
	<b>Grand Marnier</b>	£ 9.00
	<b>Campari Bitter</b>	£ 10.00
	<b>Punt e Mes Vermouth</b>	£ 9.00
	<b>Evangelista Organic Limoncello</b>	£ 10.00
	<b>Antica Formula</b>	£ 15.00