



Sample prix fixe menu

3 courses (plus snacks) £43, matching wines £29

4 courses (plus snacks) £56, matching wines £39

Sourdough bread and Cantabria anchovies £4

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 tasting menu

£78 per person, matching wines £58

Snacks

crab - mortadella - tripe

Sea Urchin

Bagna Caòda, quail egg, fermented milk

Tomato tart

heart of Camone, straciatella 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

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



Sample Sunday lunch menu

Snacks

- Raw Nocellara olives £4
- Sourdough bread and cured anchovies butter £3
- Devonshire crab cones £4
- Yellow pepper and sour anchovies £4

Entree

- Broccoli** £14
chanterelle foraged in Scotland, tomatoes, ricotta bufala, parsley oil (V)
- Balearic Islands octopus** £18
chestnut, Porcini, raspberry vinegar
- Duck egg** £16
Pecorino cream, Alba's black truffle

Mains

- Cappellacci** £16
fermented onion, 48 month Parmigiano, onion broth (V)
- Short rib of grass fed beef** £22
pastinaca, carrots, chicory
- Hebrides Island monkfish** £23
lemon verbena and zucchini

Desserts and cheese

- Olive oil cake** £9
Capri's lemon curd and rosemary jelly
- Sorbet** £5
wild elderberry and kefir
- Porcelana chocolate cake** £9
warm cherry sauce
- Selection of 3 cheeses from Franco Parola, Cuneo** £11
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.

Philipponnat Champagne Unique Selection

The Philipponnat family has lived around Mareuil-sur-Äy 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

Sparkling wines

		<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

White wines Oranges

*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

*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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— **Dessert wines (0,375 l.)** —

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

Soft Drinks	Coca Cola/Diet Coke	£ 3.50
	San Pellegrino	£ 4.00
	Acqua Panna	£ 4.00
Tea selection	English Breakfast	£ 4.00
	Earl Grey	£ 4.00
	Green Tea	£ 4.00
	Camomile	£ 4.00
Coffees	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
Double Dutch	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
Beers & Cider	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.

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