



Valentine's Day

£72 per person

Matching wines £58

Prestige matching wines £75

Snacks

Caviar - Quali egg - Snail

Orkney scallops

Apple, salmon eggs, beurre blanc

Native lobster

Coconut milk, kefir

£20 supplement as extra course

Risotto Sea weed

Plancton

Txogitxo Beef

Young onion, black truffle, mole

Tropical forest

Mango, banana, passion fruit

Selection of 5 cheeses from Franco Parola, Cuneo

with wild Honey from Styria,

Onion jam and Crackers

£15 supplement

Tasting Menu

£78 per person

Matching wines £58

Prestige matching wines £75

Snacks

Snail - Mortadella - Tripe

Sea urchin

Bagna Caòda, quail egg, fermented milk

Wild enoki

48 month Parmigiano, black Alba autumn truffle (V)

Bone marrow

Oscietra caviar, porcini and bonito dashi

15 supplement as extra course

Spaghettoni dei Fiori

Colatura di alici from Cetara, natural yeast

Pluma of Cinta senese

Oyster, scallop coral, pastinaca

Porcini brûlés

Chestnut cream, caramelised popcorn, black sesame

Selection of 5 cheeses from Franco Parola, Cuneo

with wild honey from Styria, onion jam and crackers

£15 supplement

Prix Fixe

Choice of three Courses (plus snacks) £46

Wine pairing £32, Prestige Wine pairing £45

Choice of four Courses (plus snacks) £58

Wine pairing £41, Prestige Wine pairing £53

Sourdough bread and Cantabria anchovies £4

Snacks

Snail - Mortadella - Tripe

Starters

Violet artichoke

Oyster, parsley, walnut, kumquat

Wild enoki

48 month Parmigiano, black Alba autumn truffle (V)

Seared Foie Gras

Quince, burnt goat milk, oxalis, kale powder

Wild Scottish salmon

Roots gratin, wild garlic oil, water cress, ginger sauce

Fresh mountain beef

Cucumber and portulaca juice, Alaskan nasturtium, Xo

Hand dived Orkney scallop

Black trumpet, zabaione, black truffle (supplement £12)

Mains

Risotto

7 year rice Acquerello, black garlic, sea anemone (V)

Sweetbread ravioli

Leek fondue, veal jus and black truffle (supplement £8)

Mangalitza pork cheek

Anatolian mix spices, pak choi

Fassona beef

Sake, shitake, soya, chicory

Stone bass

Cime di rapa, basque style salsa verde, black lime

Desserts

Modern white Bonet

Amaretto, heritage coffee, merengue

Black Forest

Fermented visciola cherries, flat peach

Selection: 3 cheeses from Franco Parola, Cuneo
with wild honey from Styria, onion jam and crackers
5 cheeses from Franco Parola, Cuneo (supplement £6)

A discretionary gratuity of 12.5% will be added to the total bill

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. If you require allergy information concerning menu items please ask a member of staff.

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	£ 96.00	£ 19.50

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	£575.00
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	£ 29.00	£ 6.50
Zero Infinito, Pojer Sandri NV, Trentino	£ 48.00	£ 9.50
<i>Spain</i>		
Cava Brut Nature, Dominio de Tharsys NV Requena	£ 29.00	

White Wines

glass

France

Ronan by Clinet Blanc 2015, Bordeaux	£ 26.00	£ 6.00
Mâcon, La Cadole a' Marcel 2015, Maconnais	£ 46.50	
Clarendelle Blanc, Haut Brion 2015, Bordeaux	£ 58.00	
Chablis, Domaine Lavantureux 2015, Chablis	£ 58.00	£ 12.00
Bourgogne, Dom. Perrin, Ladoix Blanc 'sur Les Vris' 2014, Cote d'Or	£ 78.00	
Château de France, Pessac Leognan 2010, Bordeaux	£ 85.00	
Bourgogne, Terroir d'Exception 2014, Chateau de Meursault	£ 97.00	
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 2016, Marche	£ 42.00	
Terlaner Classico, Cantina Terlano, 2016 Alto Adige	£ 52.00	£ 10.50
Etna Bianco, Benanti 2015, Sicilia	£ 55.00	
Fiano di Avellino, Pietracupa 2015, Campania	£ 60.00	
Fiano di Avellino, Pietracupa 2008, Campania	£ 121.00	
Grechetto La Tour a Civitella, Sergio Mottura 2014, Lazio	£ 72.00	
Grechetto La Tour a Civitella, Sergio Mottura 2011, Lazio	£ 80.00	
Sauvignon Quartz, Cantina Terlano 2015, Alto Adige	£ 107.00	

Spain

Macabeo-Chardonnay 'Montesierra'		
Bod. Pirineos 2016, Pyrenees	£ 27.50	£ 6.50

White wines Oranges

glass

Italy

Toscana Bianco Procanico, Antonio Camillo 2015, Toscana	£ 39.50	£ 8.50
Timorasso 'Derthona', Valli Unite 2014, Piemonte	£ 55.00	£ 11.00
Pinot Grigio, Dario Princic 2013, Friuli	£ 92.50	
Trebbiano d'Abruzzo, Valentini 2006, Abruzzo	£220.00	

Spain

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

Chile

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

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	
---	---------	--

Rosé wines

glass

France

Cuvée Elegance, Thomas Carteron 2016, Provence	£ 33.00	£ 7.00
Whispering Angel, Chateau d'Esclans 2016, Provence	£ 57.50	

Red Wines

glass

France

Ronan by Clinet 2014, Bordeaux	£ 26.00	£ 6.00
Clarendelle Rouge, Haut Brion 2012, Bordeaux	£ 49.00	£ 10.50
Château Puy Blanquet, Grand Cru Classe' St. Emilion 2007	£ 52.00	
Château 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

Dolcetto Langhe Visadi, Domenico Clerico 2011, Piemonte	£ 36.00	
Roero, Matteo Correggia 2012, Piemonte	£ 39.00	£ 8.50
Phigaia, Serafini e Vidotto 2013, Veneto	£ 45.00	
Barbaresco, Produttori del Barbaresco 2014, Piemonte	£ 72.00	£ 15.00
Villa Gresti, San Leonardo 2010, Alto Adige	£ 77.00	
Brunello di Montalcino, Tenuta Buon Tempo 2010, Toscana	£ 95.00	
Gattinara, Tre Vigne 2004, Piemonte	£ 142.00	
Pinot Nero, Vigna St. Urbano, Holfstatter 2012, Alto Adige	£ 160.00	
Barolo Villero, Giuseppe Mascarello 2009, Piemonte	£ 180.00	
Tignanello, Antinori 2012, Toscana	£ 190.00	
Solaia, Antinori 2012, Toscana	£ 425.00	

Spain

Cab-Tempranillo-Merlot 'Montesierra' Bod. Pirineos 2015, Pyrenees	£ 27.50	
---	---------	--

Dessert wines (0,375 l.)

glass

France

Château Sigalas Rabaud, 1er Cru Classe' 2004, Sauternes £ 56.00

Italy

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

Austria

Cuvée Auslese 2015, Tschida, Burgenland £ 41.00

Spain

Moscatel Dorada, Cesar Florido NV, Chipiona Andalusia £ 29.00 £ 7.50

A discretionary 12.5% service charge will be added to your bill.