

cucina

Antipasti

Polpa di granchio, mango e mousse di avocado e dragoncello Scottish crab, mango, avocado and tarragon mousse	£11.50	Lingua di bue con salsa giardiniera Ox tongue, "giardiniera" sauce	£6.50
Sardine beccafico con insalata di finocchi e limoni marinati Sardines "beccafico" style, fennel salad, pickled lemon and borage	£10.00	Patè di fegatini di pollo, nocciole, marmellata di cipolle rosse e verdure sottoaceto Italian chicken liver pate', hazelnut, red onion jam and pickled vegetable	£7.50
Mozzarella di bufala, infusione di prugne e peperoncino dolce Buffalo mozzarella, chilli and prune infusion	£10.00	Cavolfiore e curry Curried cauliflower, almond & grapes	£7.00

Paste e risotti

Cannelloni al nero di seppia, granchio e bisque di scampi Scottish crab filled squid ink cannelloni, langoustine bisque	£14.50	Gnocchi alla zucca con amaretto e salvia Pumpkin gnocchi, amaretto & sage	£11.50
Linguine con scampi e vongole Linguine with langoustines & clams	£14.00	Pappardelle alle castagne con funghi selvatici ed erba cipollina Chestnut pappardelle with wild mushroom & chives	£13.00
Risotto allo zafferano ed animelle Saffron risotto with crispy lamb sweetbreads	£12.50	Tagliatelle all'emiliana Tagliatelle with traditional pork ragù	£12.00
Conchiglie con ragù di cinghiale Homemade conchiglie with wild boar ragout	£12.50		

**All pasta courses are priced as main courses. Please ask your waiter if you would like to order a starter portion*

Secondi

Tagliata con rucola e scaglie di parmigiano Char-grilled ribeye steak with rocket & parmesan	£29.00	Coda di rospo, ceci fritti, n'dujia ed iceberg Pan seared monkfish, fried chickpea and n'dujia sausage, sautéed iceberg	£23.00
Faraona ripiena di cipolle dolci, crema di patate, cavolo, avena ed uva Guinea fowl with sweet onion stuffing, potato cream, Savoy cabbage, oats & grapes	£24.00	Branzino, carciofi, pomodorini ed olive verdi Sea bass with sun blush tomato crust, global artichoke puree, tomato & green olives	£22.00
Spalla di agnello, piselli e menta, scalogno all'aceto balsamico ed animelle Braised lamb shoulder, peas and mint ragout, balsamic glazed shallot, lamb sweetbreads	£23.50	Trota salmonata in crosta di mandorle ed uvetta, spinaci, patate e purè d'aglio dolce Sea trout, almond and sultana crust, spinach, crushed potato, garlic puree`	£21.00
Coniglio, torta di patate, nocciole, indivia rossa e micro foglie di crescione Rabbit saddle, layered potato cake, hazelnut, red endive, mustard cress	£22.00	Merluzzo, purè di carote, funghi e pastinaca croccante Cod fillet, carrot puree with sautéed mixed mushrooms, parsnip crisps	£20.00
Petto di pollo arrostito servito con bietola, lenticchie, orzo e purè di patate BBQ corn fed chicken breast, mash potato, Swiss chard, lentil & barley ragout	£18.00		

Contorni

Zucchine fritte Our famous fried courgettes	£4.50	Patate arrosto con rosmarino ed aglio Roasted potatoes with garlic & rosemary	£4.00
Spinaci saltati con parmigiano Sautéed spinach with parmesan	£4.50	Broccoli, aglio e peperoncino Broccoli, garlic and chilli	£4.00
Rucola e parmigiano Rocket & parmesan salad	£4.00		

Dolci

Ganache al cioccolato, salsa caramello, gelato a cioccolato bianco e sale di Maldon Chocolate ganache, caramel sauce, white chocolate ice cream, Maldon salt	£9.50	Selezione di gelati e sorbetti fatti in casa Selection of homemade ice cream and sorbet Vanilla, Liquorice, Pistachio, Cocoa, Lemon, Strawberry, milk	£6.00
Cassata siciliana Caramel sponge, pistachio ice cream, sweet ricotta & candied fruit	£9.00	Selezione di formaggi italiani, uva e crackers Selections of Italian cheeses, grapes and oat cakes	£12.00
Sorbetto al latte, polline e miele al tartufo bianco Milk sorbet, honeycomb and white truffle honey	£9.00		
Tiramisu "Pick me up"	£7.00		

5 course tasting menu £50.00

Ox tongue, giardiniera sauce
Saffron risotto with crispy lamb sweetbreads
Sea bass with sun blush tomato crust, global artichoke puree, tomato & green olives
Rabbit saddle, layered potato cake, hazelnut, red endive, mustard cress
Tiramisu
Coffee & Petit Four

Celebrations at G&V

Celebrate in style in one of our private dining rooms or our beautiful sharing table with bespoke menus created by Head Chef Mattia Camorani.
Please just ask your waiter for more details.

Menu available for lunch Monday-Sunday from 12.30pm-3pm.
For dinner: Sunday-Thursday, 6pm-10pm, Friday-Saturday: 6pm-11pm.
Please not a discretionary 12.5% service charge will be added to parties of 6 or more.
Dishes may contain allergen. Please let us know if you have any intolerance or special dietary requirement.
All menu are subject to change.