ROYAL ACADEMY OF ARTS

SENATE ROOM

LUNCH

Olives

Nocellara del Belice olives	£3.50
Marinated Leccino olives	£3.50
Green and black Carolea olives	£3.50

Starters and small plates

Soup of the day (ve/gf)	£6.50
Crostini selection: cannellini bean, speck; stracciatella, salsa rossa (v); cavolo nero purée (ve); gorgonzola, pomegranate, trevise, balsamic	£7.50
Radicchio, red cabbage, gorgonzola, walnuts, pear and pomegranate salad (gf)	£9.50
Buffalo mozzarella, braised spinach, roast trevise, marinated Leccino olives (v/gf)	£11.50
Beef carpaccio, parmesan, rocket, aged balsamic (gf)	£11.50
Seared tuna, agretti, bottarga (gf)	£12.50
Salumi misti: speck Trentino, wild boar salami, finocchiona (gf)	£15.00

Pasta

Today's pasta special (v)	£9.50
Beef and ricotta lasagne	£11.50

Secondi

Swiss chard, ricotta and field mushroom torte, winter leaves (v)	£8.50
Porchetta, lentils, salsa rossa (gf)	£12.50

Sides

Winter leaf salad (ve/gf)	£3.50
Rocket salad, parmesan, aged balsamic dressing (gf)	£4.50

Cheese

Blu in Vinaccia, Taleggio, Parmigiano Reggiano	£14.00

Desserts

Panna cotta, poached Yorkshire rhubarb (gf)	£6.50
Chocolate semifreddo, chocolate salami (v)	£6.50
Tiramisù (v)	£6.50
Blood orange, Yorkshire rhubarb, ginger and thyme syrup (ve/gf)	£6.50
Affogato (v)	£5.00

BURLINGTON GARDENS

1870

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Please note that nuts are used in our kitchen. All prices are inclusive of VAT.
Should you have any dietary requirements, allergies or intolerances please ask your waiter for assistance.
A discretionary service charge of 12.5% will be added to your final bill.