

RICCI'S

TAPAS & CICCETTI

OUR SMALL PLATES ARE INDIVIDUALLY PREPARED USING FRESH INGREDIENTS FROM LOCAL AND SPECIALIST PRODUCERS, AND WILL BE BROUGHT TO YOUR TABLE IN STAGES. WE RECOMMEND SELECTING A VARIETY OF DISHES FOR YOUR TABLE TO SHARE, TO ENJOY SOCIAL EATING AT ITS BEST!

APERITIF

MARIGOLD	7.5
Jinzu Gin, Tio Pepe Palomino Fino, Quince, Pineapple, Pink Grapefruit	
BELLINI SOUR	7.5
Lemon infused Sauvelle Vodka, White Peach, Apricot, Prosecco (contains egg white)	
COTTON TAIL	7.5
Laurent Perrier, Watermelon, Cranberry, Strawberry, Candy Floss	

HOUSE SHERRY

From Gonzalez Byass 75ml	
TIO PEPE, FINO	3
Super fresh, crisp and uncompromisingly dry fino with hints of toasted almond	
VIÑA AB, AMONTILLADO SECO	3.5
Young, dry Amontillado with delicate almond and hazelnut flavours	
LEONOR, PALO CORTADO	3.5
Aged for over 12 years it has fine aromas of oak, vanilla and toasted nuts. This is a staff favourite.	
SOLERA 1847, OLOROSO DULCE	3.5
Superior dark cream sherry aged for around nine years. Superb velvety palate, with concentrated sweet raisin and figs	
NECTAR PEDRO XIMÉNEZ	4
8 years aged it is rich in complex flavours of caramel, dried fruits, mocha and spices	
NOE, PEDRO XIMÉNEZ	8
One of the world's oldest and rarest dessert wines. Aged for over 30 years it oozes raisins, figs, coffee and Christmas cake. Best enjoyed with some vanilla gelato.	

NIBBLES

SPANISH OLIVE OIL CRISPS (v)	2.8
PADRÓN PEPPERS (v)3 Ibizan salt	
MARINATED OLIVES (v)	3
Rosemary, garlic & orange	
WHIPPED GOATS CHEESE STUFFED PIQUILLO PEPPERS	4
Jamón Ibérico crumb	
SALT COD FRITTERS	4.5
Sesame, miso, ginger & chilli	
SPICE, PORK & NUTS	4.5
Hot guindillas, spicy, crispy pigs ears, smoked & salted almonds	

BREAD

PESTO BRUSCHETTA (v)	3.5
Duo of pesto with chargrilled bread	
PAN CON TOMATE (v)	3
Toasted bread rubbed with garlic, tomato & olive oil	
ALTAMURA TOAST (v)	3
Alioli	
BOQUERONES ON TOAST	3.5
Marinated white anchovies, fennel & citrus harissa	
ROSEMARY & IBIZA SALT FOCACCIA (v)	3.7
Baked in house. Olive oil & balsamic or Salata Mashwiya	

CURED MEATS

MINI HOT CHORIZO	5
Cooked in El Gaitero cider	
JAMÓN IBÉRICO	10
Served with your choice of celeriac remoulade, or peaches, bocconcini & basil	
SERRANO GRAN RESERVA & MAHON CHEESE	9
Oven baked with cauliflower, tomato & oregano	
ITALIAN & SPANISH CURED MEAT PLATTER	8
Celeriac remoulade & picos de pan	

CHEESE

ITALIAN, SPANISH & ENGLISH CHEESE SELECTION	10
Fig, nuts, biscuits & bread	
GOATS CHEESE CHURROS (v)	6.5
Truffle honey	

VEGETARIAN

SKIN-ON FRIES (v)	2.6
Salsa brava	
SWEET POTATO WEDGES (v)	5.5
Figs, chilli, goats cheese & honey	
SPICED CAULIFLOWER FRITTERS (v)	5.5
Tomato & lemon chutney	
CHARGRILLED BABY CORN & ASPARAGUS (v)	8
Baked spiced ricotta, goji berries & truffle honey	
TRUFFLED POTATO SALAD (v)	10
Duck yolk, pecorino, crispy leeks & truffle shavings	
ROASTED KALE (v)	4.5
Garlic, chilli, lemon & parmesan	
ROCKET & PARMESAN SALAD (v)	2.5
Basil oil & balsamic	
HONEY MISO ROASTED AUBERGINES (v)	6
Coriander pesto & a walnut, sesame & Szechuan pepper crumb	
SHAKSHUKA (v)	5
Eggs poached in spicy tomato sauce, peppers, garlic & cumin	

FISH & SHELLFISH

COCONUT CALAMARI & SHRIMP	9
Chilli jam	
PAN FRIED TIGER PRAWNS	6
Chilli & garlic	
BRAISED OCTOPUS CASSOULET	8
Roast chorizo piperade	
PAN FRIED SOLE	POA
Sobrasada, mussels, Spanish cider & tomato	
PAN FRIED HAKE	9
Mushroom gnocchi, salsify, kale & Gonzalez Byass Viña amontillado sherry cream	
FISH MASALA	6
Cucumber & yoghurt raita	

PASTA & RISOTTO

3 REGION PAELLA	10
Shellfish, chicken, monkfish & piquillo peppers	
HOMEMADE SPINACH & RICOTTA GNOCCHI (v)	7
Watercress pesto	
CHICKEN LEG & TARRAGON RAVIOLI	8
Nduja & tomato	

MEAT

ITALIAN MEATBALLS	4.9
Tomato sauce, parmesan	
IBERICO PORK & CHORIZO BURGER	6.5
Manchego cheese, chipotle ketchup & guindilla	
SLOW ROASTED SUCKLING PIG	9
Rosemary, thyme & lemon	
CHARGRILLED CHICKEN	8.5
Truffled mushroom macaroni & asparagus	
PAN FRIED DUCK BREAST	9.5
Orange, figs & sherry soaked raisins	
BHARAT SPICED LAMB LOIN	9
Chickpeas, courgette, coriander, tomato & chilli	
SEARED BEEF FILLET	12
Spiced scallop, tempura oyster, seaweed & oyster mushroom	

DESSERT

STICKY TOFFEE PUDDING (v)	5
Salted caramel ice cream	
LEMON TART CHEESECAKE (v)	5
Kiwi & meringue	
DARK CHOCOLATE TART (v)	5.5
Blackberries, honeycomb & crème fraîche	
SEMOLINA CAKE (v)	5.5
Salted caramel pears & whipped yoghurt	
BAKED RICE PUDDING CRÈME BRÛLÉE (v)	5
Rhubarb & ginger compote	
ITALIAN ARTISAN ICE CREAM & SORBET (v)	4.5
Choose three of our delicious flavours	

DIGESTIF

CAFÉ NOISSETTE	7.5
Pistachio Infused Cognac, Hazelnut Foam, Espresso	
ONE FOR THE ROAD	7.5
Gonzalez Byass Nectar Pedro Ximenez, Bulleit Bourbon, Chocolate, Fig	
7 WONDERS	7.5
Morello Cherry, Golden Rum, Cacao, Caramel (contains egg white)	

Some of our dishes may contain nuts, if you have any special dietary requirements or allergies please speak to a member of our team. Vegetarian & gluten free variances of our dishes are available. A discretionary 10% service charge may be added to your bill.

