

# White City House

## Club Cecconi's menus

### **Breakfast** available daily, 8am to 12pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

### **All day** available Monday to Friday, 12pm to 11pm and Saturday 5pm to 11pm

First opened in London's Mayfair, Italian restaurant Cecconi's serves Northern Italian dishes including handmade pasta.

### **Late night** available Thursday to Saturday 11pm to 2am

Whether it's dinner after dark or just a late-night snack, our menu offers a range of dishes including burgers and pizzas.

### **Saturday brunch** available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and Cecconi's dishes paired with a cocktail or wine.

### **Sunday roast** available every Sunday, 12pm to 11pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House and Cecconi's Classics.

### **Desserts** available daily, 12pm to 11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

### **Kids** available daily, 12pm to 6pm

We have a variety of smaller plates for your little ones, featuring all their favourites for starter, main and dessert.

# Club Cecconi's sample all day menu



## Smalls

- Meatballs, tomato, basil (596 calories)
- Calamari fritti, picante mayonnaise (496 calories)
- Baby artichokes, Parmesan, chilli (334 calories)
- Hummus, urfa chilli, crudites (plant based) (305 calories)
- English Camembert, radishes, lavosh cracker (618 calories)
- Hash browns, aioli, Espelette (plant based) (486 calories)

## Starters

- Tomato minestrone (plant based) (153 calories)
- Tuna crudo, avocado, chilli, mint (141 calories)
- Burrata, figs, watercress (398 calories)
- Chicken and vegetable broth (687 calories)
- Beef carpaccio, Venetian dressing (127 calories)

## Salads

- Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)
- Superfood bowl, cauliflower rice, spicy tofu, blackeye beans, alfalfa sprouts, kimchi, miso aioli (plant based) (385 calories)
- Caesar salad, aged Parmesan, anchovies, pangrattato (317 calories)
- Heritage beetroot, delicata squash, goat's curd (626 calories)

## Sandwiches

- Neat burger, lettuce, tomato, Neat sauce, cheese, sweet potato fries (plant based) (1001 calories)
- House burger, caramelized red onion, burger sauce, cheddar, lettuce, tomato, fries (1235 calories)

## Mains

- Chicken Milanese, rocket, tomato (1146 calories)
- Brick chicken, girolle mushroom, sage (756 calories)
- Charred hispi cabbage, celeriac, truffle (plant based) (572 calories)
- Ribeye on the bone, fries, béarnaise (1399 calories)
- Club steak, fries, béarnaise (1127 calories)
- Branzino, tomato, fennel (494 calories)
- Mussels, nduja, focaccia (1152 calories)
- Salmon, chard, green lentils, aioli (834 calories)
- Beef cheeks, truffle mash, gremolata (1081 calories)

## Pasta

- Rigatoni, beef (1120 calories) or plant based (802 calories) bolognese
- Mac and cheese, scamorza, parmesan (1356 calories)
- Penne alla vodka, chilli, tomato, Amass vodka, basil (887 calories)
- Prawn linguine, tomato chilli (907 calories)

## Pizzette and pizzas

- Buffalo mozzarella, tomato, basil, oregano (vegetarian) (pizzette: 951 calories), (pizza: 1268 calories)
- Napoli, anchovies, capers (pizzette: 510 calories), (pizza: 1021 calories)
- Squash, Ve-du-ya, mushroom, rocket (plant based) (pizzette: 595 calories), (pizza: 1090 calories)
- Parma ham, rocket, burrata (pizzette: 862 calories), (pizza: 1724 calories)
- Spicy salami, tomato, mozzarella, mushroom (pizzette: 803 calories), (pizza: 1608 calories)
- Black truffle, four cheeses (pizzette: 1043 calories), (pizza: 2086 calories)

## Sides

- Fries (603 calories) or sweet potato fries (plant based) (571 calories)
- Seasonal greens, herb butter (vegetarian) (310 calories)
- Spinach, creamed (vegetarian) (241 calories) or steamed (plant based) (132 calories)
- Broccolini, chilli, parmesan (186 calories)
- Mashed potatoes (291 calories)

**Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.**

# Club Cecconi's sample wine list

## Sparkling and champagne

Prosecco Treviso DOC Luna Argenta, Brut NV (available by glass)  
Thienot Brut NV (available by glass)  
Thienot Rose Brut NV  
Moet & Chandon Brut Imperial NV (available by glass)  
Moet & Chandon Rose Brut Imperial NV  
Ruinart Brut NV  
Louis Roederer Collection 243 Brut NV  
Ruinart Blanc de Blancs Brut NV  
Dom Perignon Brut 12

## White

Maison Vincent, Languedoc, France (available by carafe and glass)  
Gambellara Classico, Vignamato, Marche, Italy  
Picpoul de Pinet, Luvignac, Languedoc, France (available by carafe and glass)  
Gavi di Gavi, 'La Meirana', Piemonte, Italy (available by carafe and glass)  
Soave Classico, Pieropan, Veneto, Italy  
Sancerre 'Terres Blanches', Thomas, Loire, France  
Verdicchio dei Castelli Classico, Marche, Italy  
Pinot Grigio delle Dolomiti, Veneto, Italy (available by carafe and glass)  
Malvasia Puntinata, Principe Pallavicini, Lazio, Italy  
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)  
Vermentino di Sardegna, I Fiori, Sardinia, Italy  
Albarino, Estrela, Rias Baixas, Galicia, Spain  
Chardonnay 'Bramito del Cervo', Umbria, Italy  
Grillo, Feudo Arancio, Sicily  
Viognier 'Iles Blanches', Rhone, France  
Chardonnay Reserve, Bousquet, Argentina (available by carafe and glass)  
Lugana, Vigneto la Conchiglia, Lombardy, Italy  
Meursault 'Vieilles Vignes', Burgundy, France  
Cervaro della Sala, Antinori, Umbria, Italy  
Chassagne Montrachet, Gagnard, Burgundy, France

## Red

Maison Vincent, Languedoc, France (available by carafe and glass)  
Primitivo, Visconti della Rocca, Puglia, Italy  
Nero d'Avola, Feudo Arancio, Sicily  
Pinot Noir, Cycles Gladiator, California  
Aglianico, L'Atto, Basilicata, Italy  
Pinot Noir 'Focara', Colli Pesaresi, Marche, Italy (available by carafe and glass)  
Montepulciano d'Abruzzo, Itinera, Italy (available by carafe and glass)  
Merlot, Castel Firmian, Trentino, Italy (available by carafe and glass)  
Rioja 'Capitoso', Bodegas Altanza, Spain  
Cannonau 'Centosere', Pala, Sardinia, Italy  
Barbera d'Alba, Molino, Piemonte, Italy (available by carafe and glass)  
Chateau Boutisse, St Emilion Grand Cru, France  
Barolo Gallinotto Single Vineyard, Italy  
Negroamaro, Salice Salentino Riserva, Puglia, Italy  
Malbec, Reserve, Bousquet, Mendoza (org) Argentina  
Chianti Classico Riserva, Sparviero, Tuscany, Italy  
Il Bruciato, Guado al Tasso, Bolgheri, Italy  
Amarone Della Valpolicella, Alpha Zeta, Italy  
Chateauneuf-du-Pape, Bearenard, France  
Tignanello, Tuscany, Italy

## Rose

Maison Vincent, Languedoc, France (available by carafe and glass)  
Lady A Provence IGP, France (available by carafe and glass)  
Domaine de Valdition 'Vallon des Anges' Aix en Provence, France (available by carafe and glass)  
Rock Angel Provence, France (available by carafe and glass)  
Chateau D'esclans, Provence, France