

## ANTIPASTI BOARD

Burrata, Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives

£18.00/£26.00 (M,G,Sd,Mu)

## MEZZE BOARD

Grilled halloumi, hummus, Labneh & walnuts, grilled aubergine & peppers, pitta bread

£16.00/£24.00 (M,Sd,N)

## SMALL PLATES

Focaccia, balsamic & olive oil - £5.00 (G,Sd)

Spinach & taleggio quiche - £14.00 (G,M,E)

Burrata, wild garlic pesto, radishes, watercress & crostini - £16.00 (M,Sd,G)

Beef tartare, truffle & pane carasau - £18.00 (E,Sd,Mu,G)

Beetroot salad, feta, pumpkin seeds & cress - £16.00 (M,Sd)

Scallops in the shell & herb butter - £18.00 (Mo,M)

Grilled asparagus, black truffle & Hollandaise - £15.00 (Sd,M,E)

## PASTA & RICE

Beef ravioli, ricotta & tomato salsa - £ 19.50 (E,Ce,M,G);

Spaghetti cacio & pepe - £17.50 (E,G,M)

Black ink risotto & cuttlefish - £18.00 (Ce,Mo,Sd,M)

Linguine, lobster, cherry tomatoes & lemon - £24.50 (E,G,C,Sd)

Maccheroncini, peas, pancetta & pecorino - £19.50 (E,G,M,)

Spaghetti, cherry tomatoes & pecorino - £16.50 (M,E,G)

## LARGE PLATES

Sirloin steak, roast tomatoes, asparagus & chimichurri - £32.00 (Sd,Mu)

Chicken supreme, grilled aubergines, courgettes, peppers & jus - £24.50 (Sd,M,Ce)

Lamb cutlets, spinach, beetroots & jus - £28.50 (Sd,Ce)

Turbot, artichokes, asparagus & pinzimonio - £28.50 (F,Ce,G)

Roast salmon, green beans, confit fennel & lemon gel - £27.50 (F)

Aubergine parmigiana - £19.50 (M,Ce,G)

## SIDES

Mixed salad, carrots, cherry tomatoes & House mustard dressing - £6.50 (Mu,Sd)

New potatoes, butter & parsley - £6.00 (M)

Green beans, garlic & lemon - £6.00

Fries & truffle mayo - £6.50 (E,Mu,Sd)

## DESSERTS

Saffron & honey pannacotta, grilled peaches - £9.50 (M,G,N)

Salted caramel & dark chocolate tart, raspberry sorbet - £9.00 (Vegan) (S,G)

Apero Tiramisu - £9.50 (E,M,G,S,Sd)

Affogato - £5.00 (+ Disaronno £3) (M,Sd) Ice cream - £3.00 per scoop (M)

## CHEESE SELECTION

Pecorino Toscano, brigante, pecorino truffle, honey, crackers & red onion chutney - £16.00 (M,G,Sd)

Some of our dishes can be made vegan, please let your server know and we will do our best to accommodate

**Allergy key** - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

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

All proceeds from the service charge go to our team. Prices are inclusive of VAT.