



ANTIPASTI BOARD

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

£18.00/£26.00 (M,Sd,Mu)

MEZZE BOARD

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

£16.00/£24.00 (M,Sd,N,G,Se)

SMALL PLATES

Focaccia, balsamic & olive oil - £6.00 (G,Sd)

Courgettes, peas, asparagus tartare, mustard dressing & pane carasau - £15.5 V (Mu,G)

Poached egg, artichokes & pecorino Toscano - £16.50 (M,E,G)

Burrata, peas, mint & baby courgettes - £16.50 (M)

Beef tartare, asparagus, crème fraiche & crostino - £19.50 (Mu,M,G)

Mackerel, beetroot & yogurt - £17.50 (M,F,Mu)

Pan fried octopus, borlotti beans hummus & gremolada - £17.00 (Mo,Se,M)

PASTA & RICE

Ricotta ravioli, artichokes & majoran - £20.00 (E,Ce,M,G):

Spaghetti, amberjack, cherry tomato confit & baby courgettes - £23.00 (E,G,F)

Tagliatelle, lamb ragu - £20.00 (G,Ce,Sd,M,E)

Linguine, lobster, cherry tomatoes & lemon - £26.00 (E,G,C,Ce,Sd)

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

Asparagus & lemon risotto- £19.50 (Sd,Ce,M)

LARGE PLATES

Rib-eye steak, asparagus, crispy artichokes & chimichurri - £35.00 (Sd,G,Mu)

Chicken supreme, baby carrots, monks' beard, lemon & tarragon jus - £26.00 (Ce)

Lamb cutlets, broad beans, beetroot & rosemary jus - £29.50 (Ce)

Stone bass, peas, baby gem & pinzimonio - £29.50 (F,M)

Pan fried salmon, asparagus, peas & saffron salsa - £26.50 (F,Ce,M)

Celeriac steak, lentils, red wine jus & salsa Verde - £19.50 V (Sd,Ce,G)

SIDES

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

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

Green beans, lemon & garlic - £7.00 V

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

DESSERTS

Coconut parfait, pineapple & apple confit, toffee ganache - £9.50 (S,E,M,G)

Dark chocolate & cherry cake, apricot sorbet - £10.00 (Vegan) (S,G)

Apero Tiramisu - £9.50 (E,M,G,S,Sd)

Affogato - £5.00 (+ Disaronno £3) (M,Sd) Ice cream / sorbet - £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.