

nibbles

nocellara olives (gf*/df*/v*)	4.5
focaccia anchovy butter (df*/v*)	4
arancini nduja & taleggio	7.5
smoked cod's roe tartlet avruga caviar	4
lardo di colonnata crostini, pickled walnut (df*)	4
fried mersea oyster n25 umai heritage caviar & dill, smoked cucumber (df*)	5.5
xo sauce, chilli (df*)	4.5
	duo 9.5

starters

poussin terrine chicken & duck liver parfait, pickled girolles, parsley emulsion, brioche	14.5
bbq octopus nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18.5
cuttlefish bolognese sopressini pasta, gremolata, 3-year aged parmesan (df*)	17
isle of wight tomatoes 'in brodo' goat's cheese, basil sorbet (gf*/df*/v*)	13.5
hand-dived orkney scallop crudo grapefruit, orange, chilli, avruga caviar (gf*/df*)	19

mains

ricotta gnocchi peperonata, courgette, aubergine (v*)	23
bucatini vongole mersea clams, mussels, chilli, garlic	24
iberico pork roasted garlic, lardo & pancetta dressing, rosemary & garlic potatoes (gf*/df*)	31
wild bass beetroot, smoked cucumber & roe butter sauce, fritelle di patate (gf*)	29
rabbit risotto sweetcorn, pancetta, 3-year aged parmesan (gf*)	26
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
bistecca alla fiorentina (T-Bone for two to share)	45pp
roasted garlic bearnaise, chorizo & nduja mac cheese, tomato, burrata & basil salad (gf*/df*)	

sides

bone marrow sauce / roasted garlic bearnaise	3 each
caesar salad / mac cheese / radicchio & walnut salad (gf*/df*) / hispi cabbage, chilli, garlic & almond (gf*/df*)	5
chorizo & nduja mac cheese	6
parmesan chips	7

*please inform us of any allergies: (gf)(df)(v) gluten free/dairy free/vegetarian are often adaptations of our dishes (and may well differ to the original description)
a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & Britten Pears Arts work with the marginalised/prisoners at HMP Warren Hill

