

RAGÙ

April 25' – Dairy free

Anti pasti

Foccacia, extra virgin olive oil, aged balsamic	5
Nocellara castelvetrano olives	5
Calabraitica anchovies from Calabria	9.9
Roman artichoke fritti, almafi lemon	8.9
Spianata Romana salame from Lazio.	7.5
Cuore di bue tomato, smoked sea salt, basil	9.9
Friggitelli peppers, confit tomatoes,	7.9

Primi

Papardelle with wild boar ragù	21.9
Tagliolini aglio e olio with Cornish cockles, anchovy, chilli, pangritata	19.9

Over fire

Cipollotti cooked over fire, Calabrian chilli flakes, grape must	10.9
Cornish cuttlefish, chilli, garlic, Amalfi lemon	14.9
Tuscan salsiccia, fregola, cime di rapa, gremolata	15.5
Shoulder of lamb, pea ragu, salsa verde	17.9
Whole wild black bream, Sicilian style salad of blood orange, fennel & olive	35.9
Florentine T bone steak (500g), heritage tomatoes & wild rocket	59.9

Contorni

Strode Valley rocket, white balsamic & extra virgin olive oil	5.9
Patate schiacciata, rosemary & garlic	6.9

Gelato

Tarocco blood orange & Campari sorbet	3.5
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Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

50p from every burrata sold is donated to Glow Charity

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