

April 25'

Antipasti

Focaccia, whipped bottarga butter	6
Nocellara castelvetrano olives	5
Calabraitica anchovies from Calabria	9.9
Spianata Romana salame from Lazio.	7.5
Crocchè - potato, parmesan & fontina - for two	7.5
Roman artichoke fritti, aioli	9.9
Friggitelli peppers, confit tomatoes, ricotta salata	9.9
Mozzarella di bufala, cuore di bue, smoked salt	12.5

Primi

Papardelle with wild boar ragù	21.9
Tagliolini with Cornish cockles, anchovy, chilli, pangritata	19.9
Tortelloni in tomato brodo, spinach & sheep's ricotta	17.9

Over fire

Cipollotti, caprino fresco from piemont, grape must	12.9
Cornish cuttlefish, chilli, garlic, Amalfi lemon	14.9
Tuscan salsiccia, fregola, cime di rapa, gremolata	15.5
Shoulder of lamb, pea ragu, salsa verde, pecorino	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 & parmesan	59.9

Contorni

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

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

Formaggio

Robiola La Tur, quince	9
<i>Three milk cheese aged 2-4 weeks from Piemonte</i>	

Ubriaco Rosso, fig mostarda	9
<i>Cow's milk, red wine washed, aged 8 - 10 months from Veneto</i>	

Taleggio Valsassina, millefiori honey	9
<i>Cow's milk, aged 4-8 weeks from Lombardy</i>	

Selection of 3 - all 3 cheeses served with focaccia crostini & grapes.	19
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Dolce

Canoli, Amalfi lemon curd, dark chocolate - for two	6.5
Stracchino cheesecake, amaretti, sour cherries	9
Tiramisu, orange, nutmeg, cocoa	9

Gelato

Fior di latte & aged balsamic vinegar of modena	3.9
Tarocco blood orange & Campari sorbet	3.5

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