

Snacks

- Olives 6
- Sourdough and butter 6
- Boquerones 8.5
- Mussel escabeche, crisps 9
- Prosciutto croquettes 9
- Fried feta with honey and chilli 10

Starters

- Pasta e ceci 12
- Raw artichokes with broad beans, pecorino, mint and rocket 15
- Slow grilled carrots with labneh, pistachio and sumac 15
- Sorrento tomatoes with fresh borlotti and basil 16
- Middle White pork tonnato 17
- English asparagus with mayonnaise 18
- Mozzarella di bufala with caponata and pine nuts 18
- Grilled squid with pink firs, olives and parsley 22
- Wild bass crudo with Marinella tomato and bottarga 22

Mains

- Casoncelli verdi with Westcombe ricotta, peas and wild garlic 19
- Farinata with tomato, chard, olives and oregano 19
- Trout with chickpeas, datterini and aioli 26
- Tonnarelli with Portland crab and chilli 29
- Rabbit cacciatore with fennel and green beans 32
- Grilled lamb chops with courgette, anchovy and rosemary 36
- Dover sole with grilled peppers and marjoram 42

To share

- Monkfish tail 700g 60
- Wild bass 700g 60

Sides

- Chips 8.5
- Green salad / Tomato and onion salad 10

Desserts and Cheese

- Caramel / Hazelnut / Ricotta and sour cherry ice cream 6
- Amalfi lemon / Chocolate sorbet 6
- Ricotta, olive oil and almond cake with blood orange 10
- Panna cotta with wild strawberries 12
- Tiramisu 12
- Chocolate cremosa with Amarena cherries and crème fraîche 14
- Robiola with honeycomb and sourdough crackers 14

Rhubarb clafoutis with vanilla ice cream 24 (Please order at the start of your meal)