

Snacks

- Olives 6
- Sourdough and butter 6.5
- Boquerones 9
- Prosciutto croquettes 9
- Fried feta with honey and chilli 11

Starters

- Raw courgettes with pecorino, pine nuts and rocket 15
- Grilled sardines with oregano and lemon 15
- Cuore del Vesuvio tomatoes with coco beans and basil 16
- Slow grilled carrots with labneh, pistachio and sumac 16
- Middle White pork tonnato with anchovy 18
- Mozzarella di bufala with peas, radish and mint 18
- English asparagus with mayonnaise 19
- Wild bass crudo with Carosello cucumber and bottarga 24

Mains

- Spaghetti with datterni, basil and ricotta salata 17
- Farinata with tomato, piattone beans, olives and marjoram 20
- Baked sea trout with courgette, coco beans and aioli 27
- Ravioli with Westcombe ricotta, spinach, morels and sage 28
- Braised rabbit with pink fir, tomato, olives and oregano 34
- Spiced lamb with freekeh, labneh and mint 38
- Grilled John Dory with potato, agretti and anchovy 44

To share

- Wild bass 700g 75
- Brill 1200g 115
- Turbot 1200g 140

Sides

- Chips 8.5
- Green salad / Tomato and onion salad 12

Desserts and Cheese

- Caramel / Hazelnut / Mint stracciatella ice cream 8
- Amalfi lemon / Strawberry and Lambrusco sorbet 8
- Alphonso mango sorbet 9
- Amaretto roast peaches with mascarpone 14
- Panna cotta with wild strawberries 14
- Tiramisu 14
- Torta tenerina with sour cherries and crème fraîche 15
- Robiola with sourdough crackers 15

Apricot clafoutis 24 (to share, 25 minutes to prepare)