

Snacks

Olives 6

Sourdough and butter 6.5

Boquerones 9

Mussel escabeche, crisps 9

Prosciutto croquettes 9

Fried feta with honey and chilli 11

Starters

Figs with coco beans, pecorino and rocket 14

Cuore del Vesuvio tomatoes with grilled peppers and galomyzithra 16

Mozzarella di bufala with courgette, chilli and mint 16

Peaches with green beans and almonds 16

Slow grilled carrots with labneh, pistachio and sumac 16

Middle White pork tonnato with anchovy 17

Wild bass crudo with yellow datterini and bottarga 20

Portland crab with aioli and grilled sourdough 24

Mains

Tumbet Mallorquín 18

Ravioli with Westcombe ricotta, leeks and pecorino 19

Tagliatelle with pork ragu and peas 25

Sea trout with braised fennel, agretti and olives 28

Braised rabbit with pink fir, tomato, olives and oregano 34

Grilled lamb with tomato, borlotti beans and salsa verde 36

Brill with mussels, datterini and aioli 42

Sides

Chips 8.5

Green salad / Tomato and onion salad 12

To share

Monkfish tail 600g / 700g 60 / 75

Turbot 750g 75

Desserts and Cheese

Cherry clafoutis 20 (to share, 25 minutes to prepare)

Blackcurrant / Hazelnut / Mint stracciatella ice cream 8

Amalfi lemon / Raspberry and Lambrusco sorbet 8

Amaretto roast peaches with mascarpone 14

Panna cotta with raspberries 14

Tiramisu 14

Torta tenerina with sour cherries and crème fraîche 15

Robiola with sourdough crackers 15