

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

Grilled sardines with tomato and parsley 14

Cuore del Vesuvio tomatoes with grilled peppers and olives 15

Figs with coco beans, galomyzithra and oregano 15

Badger flame beetroots with stracciatella and cherries 16

Slow grilled carrots with labneh, pistachio and sumac 16

Yellow peach with piattoni beans, pecorino and hazelnuts 16

Wild bass crudo with yellow datterini and bottarga 20

Portland crab with aioli and grilled sourdough 24

Mains

Risotto with datterini, mint and pecorino 18

Courgette with lentils, chilli, tahini and mint 19

Grilled mackerel with courgette, chickpeas and aioli 24

Tagliatelle with Scottish girolles 26

Spiced poussin with fennel and lentil salad 34

Brill with pink firs, agretti and anchovy 36

Grilled lamb chops with tomato, borlotti beans and salsa verde 38

Sides

Chips 8.5

Green salad / Tomato and onion salad 12

To share

John Dory 650g 65

Turbot 700g 70

Cornish Bluefin tuna 500g 95

Desserts and Cheese

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

Blackcurrent / Hazelnut / Mint stracciatella ice cream 8

Amalfi lemon / Chocolate / Strawberry and Lambrusco sorbet 8

Amaretto roast peaches with mascarpone 14

Panna cotta with raspberries 14

Summer pudding with Jersey cream 14

Tiramisu 14

Robiola with sourdough crackers 15