

Aperitivo and Snacks

- Kumquat martini* 12
- Strawberry daiquiri 0%* 12

- Sourdough and butter* 5
- Olives* 5.5
- Friggitelli peppers* 8
- Fried feta with honey and chilli* 9
- Mussel escabeche, crisps* 9
- Boquerones* 10
- Finocchiona* 12

Starters

- Grilled sardines with gremolata 12
- Caponata 14
- Slow grilled carrots with labneh, chilli and zhoug 15
- Black figs with oak leaf, hazelnuts, Pecorino and honey 16
- Cuore del Vesuvio with marinated peppers, onion and marjoram 16
- Wild sea bass crudo with Honeycomb tomatoes and bottarga 20
- Portland crab with Carosello cucumber and fennel 22

Mains

- Cappellacci with leeks, Westcombe ricotta and marjoram 18
- Courgettes with tomato, coco beans, Taggiasche olives and rocket 23
- Grilled trout with borlotti beans, San Marzano tomato and aioli 26
- Tagliatelle with Scottish girolles, garlic and parsley 26
- Rabbit saltimbocca with braised chard and Amalfi lemon 30
- Grilled brill with clams, agretti and chilli 34
- Lamb leg with slow grilled peppers and anchovy 36
- To share*
- Monkfish tail 700g 65

Sides

- Chips 8
- Sutton farm salad 8

Desserts and Cheese

- Caramel ice cream 6
- Blackcurrant ice cream 8
- Amalfi lemon sorbet 8
- Amaretto roast peaches with mascarpone 10
- Chocolate cremosa with Amarena cherries and crème fraîche 12
- Raspberry and fig leaf choux 12
- Summer pudding 12

- Ashcombe with honey, figs and sourdough crackers 12