

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

Grilled sardines with oregano and lemon 15

Badger flame beetroots with stracciatella and cherries 16

Cuore del Vesuvio tomatoes with grilled peppers and galomyzithra 16

Peaches with green beans and almonds 16

Slow grilled carrots with labneh, pistachio and sumac 16

Middle White pork tonnato with anchovy 18

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

Tagliatelle with Scottish girolles 26

Hake with braised fennel, agretti and olives 28

Spiced poussin with fennel and lentil salad 34

Grilled lamb chops with tomato, borlotti beans and salsa verde 39

Turbot with spinach, anchovy and lemon 44

Sides

Chips 8.5

Green salad / Tomato and onion salad 12

To share

Monkfish tail 400g / 500g 40 / 50

Wild bass 800g / 1000g 70 / 90

Brill 800g 85

Desserts and Cheese

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

Blackcurrant / Hazelnut / Mint stracciatella ice cream 8

Amalfi lemon / Chocolate / Raspberry and Lambrusco sorbet 8

Amaretto roast peaches with mascarpone 14

Chocolate and pistachio choux 14

Panna cotta with raspberries 14

Summer pudding with Jersey cream 14

Tiramisu 14

Robiola with sourdough crackers 15

A discretionary service charge of 13.5% will be added to your bill.

Please inform your server of any dietary requirements before they take your order.