

Snacks

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

Starters

- Todolí citrus with puntarelle* 14
- Broad beans with mint and pecorino* 15
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Winter tomatoes with borlotti beans and tropea onion* 15
- Mozzarella with cime di rapa and anchovy* 16
- Black bream crudo with chilli and finger lime* 18
- Grilled Scottish langoustines with wild garlic* 22

Mains

- Cavatelli with wild garlic, peas and walnuts* 18
- Stuffed pepper with courgette and cannellini* 22
- Grilled mackerel with potato, tomato and olives* 25
- Rabbit saltimbocca with spinach and lemon* 30
- Grilled lamb leg with artichokes, lentils and mint* 34
- Grilled monkfish with braised fennel and anchovy* 36

To share

- Brill 750g* 70
- Dover Sole 850g* 85

Sides

- Chicory Catalogna with lemon and garlic* 8
- Chips* 8
- Green salad* 8

Desserts and Cheese

- Cassata / Caramel ice cream* 8
- Blood orange / Amalfi lemon sorbet* 8
- Ricotta and olive oil cake with almond and kumquat* 10
- Baked cream with rhubarb, blood orange and almond* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 12

Tarte tatin (to share) 22

Gorgonzola with sourdough crackers 12