

Snacks

- Olives* 6
- Sourdough and butter* 6
- Boquerones* 8.5
- Mussel escabeche, crisps* 9
- Prosciutto croquettes* 9
- Fried feta with honey and chilli* 10

Starters

- Pasta e fagioli* 12
- Farinata with tomato, olives and rocket* 14
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Baby artichokes and broad beans with ricotta, sourdough and mint* 16
- Fried skate with agretti, tomato and aioli* 17
- English asparagus with mayonnaise* 18
- Middle White pork tonnato* 18
- Mozzarella di bufala with grilled pepper and aubergine* 18
- Wild bass crudo with puntarelle and bottarga* 22

Mains

- Casoncelli verdi with Westcombe ricotta, peas and wild garlic* 19
- Artichoke alla Romana with potato and tomato al forno* 21
- Hake with braised cuttlefish, chickpeas and aioli* 28
- Tonnarelli with Portland crab and chilli* 29
- Chicken with Prosciutto di San Daniele, cime di rapa and coco beans* 30
- Grilled lamb chops with courgette, anchovy and rosemary* 38
- Dover sole with braised fennel and olives* 44

To share

- Brill 700g* 65
- John Dory 800g / 900g* 75 / 85
- Wild bass 1300g* 145

Sides

- Chips / Radicchio salad* 8.5
- Winter tomato and onion salad* 10

Desserts and Cheese

- Cassata / Ricotta and olive oil ice cream* 8
- Amalfi lemon / Chocolate sorbet* 8
- Todolí citrus* 8
- Ricotta, olive oil and almond cake with blood orange* 10
- Chocolate and kumquat choux* 12
- Panna cotta with wild strawberries* 12
- Tiramisu* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 14
- Ossau-Iraty with sourdough crackers* 14