

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 oregano and lemon 15

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 17

Stracciatella with badger flame beetroots and cherries 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

Ravioli with Westcombe ricotta and Scottish girolles 26

Trout with braised fennel, agretti and olives 30

Spiced poussin with fennel and lentil salad 34

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

Turbot with spinach, anchovy and lemon 44

Sides

Chips 8.5

Green salad / Tomato and onion salad 12

To share

John Dory 700g 75

Monkfish tail 700g 75

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