

**Snacks**

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

**Starters**

- Spiced pumpkin soup with chickpeas, spinach and crème fraîche* 12
- Todolí citrus salad* 12
- Celeriac carpaccio with walnuts, rocket and parmesan* 14
- Puntarelle alla Romana* 14
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Winter tomatoes with coco beans, onion and marjoram* 15
- Grilled squid with agretti, yellow datterini and bottarga* 20
- Torbay prawns with aioli and lemon* 20
- Wild bass crudo with finger lime and chilli* 22

**Mains**

- Cappellacci with leek, Westcombe ricotta and pine nuts* 18
- Tagliatelle with pork ragu and radicchio* 22
- Artichokes alla Romana with winter tomato, fava and olives* 23
- Hake with chickpeas, peppers and aioli* 28
- Rabbit cacciatore with fennel and cime di rapa* 32
- Brill with purple sprouting broccoli, anchovy and lentils* 38
- Grilled lamb chops with pink firs, calçots and salsa verde* 38

**To share**

- John Dory 500g / 700g* 60 / 75
- Black bream 650g* 65

**Sides**

- Cicoria* 6.5
- Chips* 8.5
- Radicchio salad* 8.5

**Desserts and Cheese**

- Pistachio / Ricotta and kumquat ice cream* 8
- Pursha lime / Chocolate sorbet* 8
- Panna cotta with blood orange and almond* 10
- Bergamot meringue pie* 12
- Rhubarb choux* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 14
- Tarte tatin* 24 (to share)
- Robiola with sourdough crackers* 14