

Aperitivo and Snacks

- Kumquat martini* 12
- Strawberry daiquiri 0%* 12

- Sourdough and butter* 5
- Olives* 5.5
- Fried feta with honey and chilli* 9
- Mussel escabeche, crisps* 9
- Boquerones* 10
- Prosciutto di Parma* 12

Starters

- Grilled sardines with gremolata 12
- Puntarelle alla Romana 14
- Grilled purple sprouting broccoli with almonds and chilli 15
- Green fig and radicchio salad with Pecorino, hazelnuts and honey 15
- Marinated peppers with tomato, olives, sourdough and ricotta salata 16
- Mozzarella di Bufala with chicory Catalogna 16
- Portland crab with aioli and grilled sourdough 20
- Wild sea bass crudo with sudachi and finger lime 20

Mains

- Bigoli with San Marzano tomato and basil 16
- Delica pumpkin with coco beans, Taggiasche olives and salmoriglio 23
- Grilled mackerel with spinach, capers and lemon 24
- Ravioli with Westcombe ricotta, spinach and Scottish girolles 26
- Rabbit saltimbocca with braised chard and lemon 30
- Grilled lamb leg with chickpeas, cime di rapa and bagna cauda 36
- Wild turbot with coco beans, leeks and aioli 40
- To share*
- Brill 800g 55

Sides

- Borlotti beans 6
- Chips 8
- Sutton farm salad 10

Desserts and Cheese

- Caramel ice cream 6
- Plum ice cream 8
- Neapolitan ice cream 8
- Williams pear sorbet 8
- Crème caramel with Amaretto roast peaches 10
- Chocolate cremosa with Amarena cherries and crème fraîche 12
- Fig and hazelnut tart 12
- Raspberry and fig leaf choux 12
- Ashcombe with honey, figs and sourdough crackers 12