

Snacks

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

Starters

- Pasta e ceci* 12
- Raw artichokes with broad beans, pecorino, mint and rocket* 15
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Sorrento tomatoes with fresh borlotti and basil* 16
- Middle White pork tonnato* 17
- English asparagus with mayonnaise* 18
- Mozzarella di bufala with caponata and pine nuts* 18
- Grilled squid with piattoni beans, anchovy and parsley* 22
- Wild bass crudo with Marinella tomato and bottarga* 22

Mains

- Casoncelli verdi with Westcombe ricotta, peas and wild garlic* 19
- Farinata with tomato, chard, olives and oregano* 19
- Grilled trout with chickpeas, datterini and aioli* 28
- Tonnarelli with Portland crab and chilli* 29
- Rabbit cacciatore with fennel and green beans* 32
- Spiced lamb chops with freekeh, labneh and mint* 38
- Dover sole with grilled peppers and marjoram* 44

To share

- Grey Mullet 800g* 44
- John Dory 600g / 700g* 65 / 75
- Monkfish tail 750g* 75

Sides

- Chips* 8.5
- Green salad / Tomato and onion salad* 10

Desserts and Cheese

- Caramel / Hazelnut / Ricotta and sour cherry ice cream* 6
- Amalfi lemon / Chocolate sorbet* 6
- Alphonso mango sorbet* 9
- Ricotta, olive oil and almond cake with blood orange* 10
- Panna cotta with wild strawberries* 12
- Tiramisu* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 14
- Robiola with honeycomb and sourdough crackers* 14

Rhubarb clafoutis with vanilla ice cream 24

(to share, please order at the beginning of your meal)

A discretionary service charge of 13.5% will be added to your bill.
Please inform your server of any dietary requirements before they take your order.