

## Snacks

- Olives 6
- Sourdough and butter 6.5
- Friggitelli peppers 7
- Boquerones 9
- Mussel escabeche, crisps 9
- Fried feta with honey and chilli 11

## Starters

- Raw courgettes with pecorino, olives and rocket 14
- 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 18
- Mozzarella di bufala with green figs, pine nuts and balsamic 18
- Wild bass crudo with yellow datterini and bottarga 20
- Portland crab with aioli and grilled sourdough 24

## Mains

- Tumbet Mallorquín 18
- Ravioli with Westcombe ricotta, leeks and pecorino 19
- Tagliatelle with pork ragu and peas 25
- Sea trout with braised fennel, agretti and olives 28
- Braised rabbit with pink fir, tomato, olives and oregano 34
- Grilled lamb with tomato, borlotti beans and salsa verde 36
- John Dory with mussels, datterini and aioli 44

## Sides

- Chips 8.5
- Green salad / Tomato and onion salad 12

## To share

- Brill 700g 75
- Turbot 800g 85
- Wild bass 1.1kg 95

## Desserts and Cheese

- Cherry clafoutis 20 (to share, 25 minutes to prepare)
- Caramel / Ricotta and apricot / Mint stracciatella ice cream 8
- Amalfi lemon / Strawberry and Lambrusco sorbet 8
- Alphonso mango sorbet 9
- Amaretto roast peaches with mascarpone 14
- Panna cotta with wild strawberries 14
- Tiramisu 14
- Torta tenerina with sour cherries and crème fraîche 15
- Robiola with sourdough crackers 15