

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

- Figs with coco beans, galomyzithra and oregano 15
Badger flame beetroots with stracciatella and cherries 16
Cuore del Vesuvio tomatoes with grilled peppers and olives 16
Slow grilled carrots with labneh, pistachio and sumac 16
Yellow peach with piattoni beans, pecorino and hazelnuts 16
Middle White pork tonnato with anchovy 18
Grilled squid with friggiteli, olives and parsley 19
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
Tagliatelle with Scottish girolles 26
Grilled mackerel with courgette, chickpeas and aioli 27
Spiced poussin with fennel and lentil salad 34
Brill with pink firs, agretti and anchovy 38
Grilled lamb chops with tomato, borlotti beans and salsa verde 39

Sides

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

To share

- John Dory 500g 50
Turbot 750g / 850g 75 / 85
Cornish bluefin tuna 500g 80

Desserts and Cheese

- Cherry clafoutis 20 (to share, 25 minutes to prepare)
Blackcurrent / Hazelnut / Mint stracciatella ice cream 8
Amalfi lemon / Chocolate / Strawberry and Lambrusco sorbet 8
Amaretto roast peaches with mascarpone 14
Chocolate and pistachio choux 14
Panna cotta with raspberries 14
Tiramisu 14
Robiola with sourdough crackers 15