

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, pecorino and rocket 14
- Grilled sardines with oregano and lemon 15
- Cuore del Vesuvio tomatoes with grilled peppers and galomyzithra 16
- Mozzarella di bufala with courgette, chilli and mint 16
- Peaches with green beans and almonds 16
- Slow grilled carrots with labneh, pistachio and sumac 16
- Middle White pork tonnato with anchovy 18
- Wild bass crudo with yellow datterini and bottarga 20
- Portland crab with aioli and grilled sourdough 24

Mains

- Bigoli with San Marzano and basil 17
- Tumbet Mallorquín 18
- 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
- Brill with mussels, datterini and aioli 38

Sides

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

To share

- Monkfish tail 700g 75
- Turbot 700g 75
- Wild bass 800g 80

Desserts and Cheese

- Cherry clafoutis 20 (to share, 25 minutes to prepare)
- Blackcurrant / Hazelnut / Mint stracciatella ice cream 8
- Amalfi lemon / Raspberry and Lambrusco sorbet 8
- Alphonso mango sorbet 9
- Amaretto roast peaches with mascarpone 14
- Panna cotta with raspberries 14
- Tiramisu 14
- Torta tenerina with sour cherries and crème fraîche 15

Robiola with sourdough crackers 15

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.