

## 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

- Raw courgettes with pecorino, pine nuts and rocket 15
- Slow grilled carrots with labneh, pistachio and sumac 16
- Sorrento tomatoes with coco beans and basil 16
- Middle White pork tonnato 18
- Mozzarella di bufala with peas, radish and rocket 18
- English asparagus with mayonnaise 19
- Grilled squid with piattoni beans, anchovy and parsley 23
- Wild bass crudo with Marinella tomato and bottarga 23
- Morels with wild garlic and egg yolk 25

## Mains

- Ravioli with Westcombe ricotta, spinach and sage 18
- Farinata with tomato, chard, olives and oregano 20
- Grilled trout with pink firs, peas and agretti 27
- Tonnarelli with Portland crab and chilli 32
- Rabbit cacciatore with fennel and green beans 32
- Spiced lamb chops with freekeh, labneh and mint 39
- Dover sole with peppers and fresh borlotti beans 46

## To share

- Grey mullet 900g 48
- John Dory 700g 65

## Sides

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

## Desserts and Cheese

- Caramel / Hazelnut / Ricotta and sour cherry ice cream 8
- Amalfi lemon / Chocolate sorbet 8
- Alphonso mango sorbet 9
- Ricotta, olive oil and almond cake with blood orange 12
- Chocolate cremosa with Amarena cherries and crème fraîche 14
- Panna cotta with wild strawberries 14
- Tiramisu 14
- Robiola with honeycomb and sourdough crackers 15

Rhubarb clafoutis 24 (to share, 25 minutes to prepare)