

Snacks

- Olives* 6
- Sourdough and butter* 6.5
- Boquerones* 9
- Hake croquettes* 9
- Mussel escabeche, crisps* 9
- Fried feta with honey and chilli* 11

Starters

- Chilled tomato soup* 12
- Raw courgettes with pecorino, pine nuts and rocket* 15
- Cuore del Vesuvio tomatoes with coco beans and basil* 16
- Slow grilled carrots with labneh, pistachio and sumac* 16
- Middle White pork tonnato with anchovy* 18
- Mozzarella di bufala with peas, radish and mint* 18
- English asparagus with mayonnaise* 19
- Wild bass crudo with Marinella tomato and bottarga* 24

Mains

- Spaghetti with datterni and ricotta salata* 17
- Farinata with tomato, piattone beans, olives and oregano* 20
- Baked sea trout with courgette, coco beans and aioli* 27
- Ravioli with Westcombe ricotta, spinach and morels* 28
- Middle white pork chop with borlotti beans and peppers* 34
- Spiced lamb with freekeh, labneh and mint* 38
- Grilled Dover sole with potato, agretti and anchovy* 48

To share

- Chicken 1000g* 48

Sides

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

Desserts and Cheese

- Caramel / Hazelnut / Mint stracciatella ice cream* 8
- Amalfi lemon / Strawberry and Lambrusco sorbet* 8
- Alphonso mango sorbet* 9
- Ricotta, olive oil and almond cake with blood orange* 12
- Panna cotta with wild strawberries* 14
- Tiramisu* 14
- Torta tenerina with sour cherries and crème fraîche* 15
- Robiola with sourdough crackers* 15

- Apricot clafoutis* 24 (to share, 25 minutes to prepare)