

Snacks

- Olives 6
- Sourdough and butter 6
- Boquerones 8.5
- Mussel escabeche, crisps 9
- Prosciutto croquettes 9
- Fried feta with honey and chilli 10

Starters

- Pasta e fagioli 12
- Farinata with tomato, olives and rocket 14
- Slow grilled carrots with labneh, pistachio and sumac 15
- Baby artichokes and broad beans with ricotta, sourdough and mint 16
- English asparagus with mayonnaise 18
- Middle White pork tonnato 18
- Mozzarella di bufala with grilled pepper and aubergine 18
- Torbay prawns with aioli 18
- Morels with wild garlic and egg yolk 22
- Wild bass crudo with puntarelle and bottarga 22

Mains

- Casoncelli verdi with Westcombe ricotta, peas and wild garlic 19
- Artichoke alla Romana with potato and tomato al forno 21
- Hake with braised cuttlefish, chickpeas and aioli 28
- Tonnarelli with Portland crab and chilli 29
- Chicken with Prosciutto di San Daniele, spinach and coco beans 30
- Grilled lamb chops with courgette, anchovy and rosemary 38
- Dover sole with braised fennel and olives 44

To share

- Grey mullet 600g 32
- Black bream 500g 45
- Wild bass 1100g 110

Sides

- Chips 8.5
- Green salad / Tomato and onion salad 10

Desserts and Cheese

- Cassata / Ricotta and olive oil ice cream 8
- Amalfi lemon / Chocolate sorbet 8
- Ricotta, olive oil and almond cake with blood orange 10
- Chocolate and kumquat choux 12
- Panna cotta with wild strawberries 12
- Tiramisu 12
- Chocolate cremosa with Amarena cherries and crème fraîche 14
- Comté with sourdough crackers 14