

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, olives and rocket 14
- Grilled sardines with oregano and lemon 15
- Cuore del Vesuvio tomatoes with coco beans and basil 16
- Slow grilled carrots with labneh, pistachio and sumac 16
- Mozzarella di bufala with green figs, pine nuts and balsamic 18
- English asparagus with mayonnaise 19
- Wild bass crudo with yellow datterini and bottarga 20
- Portland crab with aioli and grilled sourdough 24

Mains

- Ravioli with Westcombe ricotta, leek and marjoram 18
- 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 borlotti beans and peppers 36
- Turbot with mussels, datterini and aioli 48

To share

- Brill 800g 85
- Monkfish tail 800g 85

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
- Amaretto roast peaches with mascarpone 14
- Panna cotta with wild strawberries 14
- Tiramisu 14
- Torta tenerina with sour cherries and crème fraîche 15
- Robiola with sourdough crackers 15

Cherry clafoutis 20 (to share, 25 minutes to prepare)