

Snacks

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

Starters

- Spring vegetable stew 12
- Raw artichokes with broad beans, pecorino, mint and rocket 15
- Slow grilled carrots with labneh, pistachio and sumac 15
- Sorrento tomatoes with fresh borlotti and basil 16
- Middle White pork tonnato 17
- English asparagus with mayonnaise 18
- Mozzarella di bufala with caponata and pine nuts 18
- Grilled squid with piattoni beans, anchovy and parsley 22
- Wild bass crudo with Marinella tomato and bottarga 22

Mains

- Casoncelli verdi with Westcombe ricotta, peas and wild garlic 19
- Farinata with tomato, chard, olives and oregano 19
- Grilled trout with pink firs, broad beans and spinach 28
- Tonnarelli with Portland crab and chilli 29
- Rabbit cacciatore with fennel and green beans 32
- Spiced lamb chops with freekeh, labneh and mint 38
- Dover sole with grilled peppers and marjoram 44

To share

- Grey Mullet 800g 44
- John Dory 600g / 700g 65 / 75
- Monkfish tail 750g 75

Sides

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

Desserts and Cheese

- Caramel / Hazelnut / Ricotta and sour cherry ice cream 6
- Amalfi lemon / Chocolate sorbet 6
- Alphonso mango sorbet 9
- Ricotta, olive oil and almond cake with blood orange 10
- Panna cotta with wild strawberries 12
- Tiramisu 12
- Chocolate cremosa with Amarena cherries and crème fraîche 14
- Robiola with honeycomb and sourdough crackers 14

Rhubarb clafoutis with vanilla ice cream 24

(to share, please order at the beginning of your meal)

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.