

## Snacks

- Olives 6
- Sourdough and butter 6.5
- Friggitelli peppers 8
- Boquerones 9
- Mussel escabeche, crisps 9
- Fried feta with honey and chilli 11

## Starters

- Chilled tomato soup 12
- 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
- Middle White pork tonnato with anchovy 18
- 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 44

## To share

- Wild bass 800g 60
- Brill 800g 70
- John Dory 700g 70

## Sides

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

## Desserts and Cheese

- Caramel / Ricotta and apricot / Mint stracciatella ice cream 8
- Amalfi lemon / Raspberry 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)