

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
- Cuore del Vesuvio tomatoes with coco beans and basil 16
- Slow grilled carrots with labneh, pistachio and sumac 16
- Mozzarella di bufala with caponata 18
- Middle White pork tonnato with anchovy 18
- English asparagus with mayonnaise 19
- Wild bass crudo with yellow datterini and bottarga 20
- Grilled squid with friggittelli peppers and kalamata olives 22
- 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
- Baked sea trout with courgettes and aioli 28
- Braised rabbit with pink fir, tomato, olives and oregano 34
- Grilled lamb with borlotti beans and peppers 38
- Dover sole with potato, agretti and anchovy 48

To share

- John Dory 500g 50
- Seabass 700g 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
- Apricot and almond tart 12
- 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)