

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 ceci* 12
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Raw artichokes with broad beans, pecorino, mint and rocket* 16
- Fried skate with agretti, tomato and aioli* 16
- Sorrento tomatoes with fresh borlotti and basil* 16
- Middle White pork tonnato* 17
- English asparagus with mayonnaise* 18
- Mozzarella di bufala with grilled pepper and aubergine* 18
- Wild bass crudo with puntarelle and bottarga* 22
- Morels with wild garlic and egg yolk* 24

Mains

- Casoncelli verdi with Westcombe ricotta, peas and wild garlic* 19
- Farinata with tomato, Swiss chard, olives and oregano* 19
- Hake with chickpeas, datterini and aioli* 26
- 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

- Red gurnard 700g* 42
- John Dory 800g* 70

Sides

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

Desserts and Cheese

- Caramel / Hazelnut / Ricotta and sour cherry 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
- Rhubarb clafoutis* 24 (please order at the beginning of your meal)