

February, 2026

Snacks

- Olives* 6
- Sourdough and butter* 6
- Prosciutto croquettes* 8
- Boquerones* 8.5
- Fried feta with honey and chilli* 9
- Mussel escabeche, crisps* 9

Starters

- Spiced pumpkin soup with chickpeas, spinach and crème fraîche 12
- Puntarelle alla Romana 14
- Todolí citrus with radicchio, mint and ricotta salata 14
- Grilled sardines with raisins, pine nuts and parsley 15
- Slow grilled carrots with labneh, pistachio and sumac 15
- Winter tomatoes with coco beans, onion and marjoram 16
- Mozzarella di bufala with baby artichokes and rocket 18
- Torbay prawns with mayonnaise 19
- Wild bass crudo with finger lime and chilli 22

Mains

- Cavatelli with winter greens and pecorino 17
- Winter tomato with bomba rice and pink firs 19
- Tagliatelle with pork ragu and radicchio 23
- Hake with chickpeas, peppers and aioli 28
- Poussin with grilled calçots and salsa verde 32
- Grilled lamb with anchovy, lentils, artichokes and mint 36
- Turbot with clams, chilli and agretti 44

To share

- Brill 800g 60

Sides

- Chips 8.5
- Greens 8.5
- Radicchio salad 8.5

Desserts and Cheese

- Pistachio / Ricotta and kumquat ice cream 8
- Blood orange / Chocolate / Meyer lemon sorbet 8
- Todolí citrus 8
- Panna cotta with kumquats and almond 10
- Bergamot meringue pie 12
- Rhubarb choux 12
- Tiramisu 12
- Chocolate cremosa with Amarena cherries and crème fraîche 14

- Gorgonzola with sourdough crackers 14

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.