



SAMPLE MAY DINNER

Cocktail of the day

Blood Orange Gin Daisy. Aperol, Blood Orange Gin, Lemon, Sea Salt, EVOO 11.5

Snacks

Cerignola olives (v) 5

Bianchis focaccia, EVOO & aged balsamic (v) 5

Leek & Taleggio arancino, aioli (v) 6.5 each

Hand-dived Devon scallop, garlic butter, pangrattato 6.5 each

Prosciutto & house pickles 11

Antipasti

Radicchio tardivo salad, orange, fennel, gorgonzola & almonds (v) 11

Carciofo alla giudia, lemon ricotta, hazelnuts, chilli honey & mint (v) 11

Bruschetta, chicken liver parfait, parsley & shallot insalata 10.5

Pork polpette, Sumac yoghurt, spinach & pickled chillies 10.5

Primi

Rigatoni, chilli & garlic arrabiatta, bocconcini, basil (v) 16

Tagliatelle al tonno, pomodoro, tuna, olives, capers, & pangrattato 21.5

Pappardelle, capocollo, fresh garden peas, Grana Padano & mint 21.5

Secondi

Saffron risotto, Wye Valley asparagus & caprino (v) 22

Grilled fillet of wild sea bream, Roman courgette, yellow datterini, pickled red onion & olive tapenade 29.5

Grilled chicken thigh with al forno potatoes, Calabrian 'nduja glaze & salsa verde 26

Grilled porchetta with celeriac puree, apple slaw & pickled mustard seeds 26.5