

ANTIPASTI

warm sicilian olives	13
local oysters , lemon, shallot vinegar	poa
fried stuffed olives , feta, vodka sauce	14
focaccia , goat's cheese & walnut whipped butter, vincotto	8pp
maritozzi brioche buns , parmesan custard, ora king caviar	18
stone-baked flatbread , confit garlic butter, chermoula spice	18
bruschetta , taleggio, artichoke, watercress pesto	16

SHARING

prosciutto , pineapple mostarda, lavosh cracker	19
chilli fried calamari , 'bagna cauda', chilli oil, lemon	26
market fish crudo , blood orange ponzu, 'nduja caramel, spring onion dip	25
tiger prawns , campari, rhubarb, cashew	29
stracciatella , peas, whitloof, herb oil, charred sourdough	26
grass-fed beef meatballs , blistered tomato, oregano	22
cod and crayfish meatballs , fennel, citrus, chilli, olives, dill	29
caesar , cos lettuce, caesar dressing, croutons, pancetta, anchovy	21

PIZZA

clevedon buffalo mozzarella , neapolitan tomato sauce, basil	25
charred leek , walnut pesto, goat's cheese, truffled honey	24
spiced lamb , spinach, espelette chilli, lemon	27
prosciutto , rocket, burrata, neapolitan tomato sauce	29

PASTA & RISOTTO

house-made ricotta filled ravioli , herbs, pecorino	34
charred broccolini orecchiette , tahini, lemon oil, sumac crumb	30
crab risotto , preserved lemon, sugar snap peas	34
macaroni , fontina, cheddar, parmesan, truffle, bacon, chilli	28/35
spaghetti vongole , littleneck clams, XO sauce, garlic shoots	36
wagyu beef rigatoni , buffalo curd, horseradish gremolata	43

FISH & MEAT

market fish , ajo blanco, grape & pine nut, fennel	39
free-range chicken cotoletta , diavola sauce, clevedon buffalo mozzarella	38
t-bone steak 'bistecca alla fiorentina' , garlic, rosemary, salsa verde	45
grass-fed scotch fillet , leek fondue, smoked green peppercorn jus	58
slow-cooked lamb shoulder , green harissa, pistachio, flatbread, <i>for two</i>	135

FOR THE TABLE / SIDES

potato fries , truffle, parmesan	14
market green vegetables	16
rocket , dates, aged balsamic, ricotta salata	20