

SHARING

warm sicilian olives	13
fried stuffed olives, feta, vodka sauce	16
focaccia, harissa & carrot butter, orange vincotto	9pp
bruschetta, mushroom parfait, shallot jam	18
venison carpaccio, hazelnut, golden raisin, radicchio	22
chilli fried calamari, 'bagna cauda', chilli oil, lemon	26
market fish crudo, celery, grape, buttermilk & verjuice dressing	27
grass-fed beef meatballs, blistered tomato, oregano	24
cod and crayfish meatballs, fennel, citrus, chilli, olives, dill	29

CREATED FOR TRUFFLE SEASON

stracciatella, mushroom duxelles, jerusalem artichoke crisps, sourdough	25
mushroom risotto, truffle, chestnut, chive	
three cheese pizza, cauliflower, truffle oil	
handkerchief pasta, truffle celeriac cream, soft yolk	
george's fresh truffle, shaved table side	15/g

PIZZA

clevedon buffalo mozzarella, neopolitan tomato sauce, basil	26
n'duja caramel, confit potato, mozzarella, oregano	27
spiced lamb, spinach, espelette chilli, lemon	28

PASTA

malfadine, n'duja sugo, stracciatella, basil	35
macaroni, fontina, cheddar, parmesan, truffle, bacon, chilli	28/35
spaghetti vongole, littleneck clams, XO sauce, garlic shoots	36
braised duck bucatini, butternut, pinenut, salted buffalo curd	43

FISH & MEAT

market fish, white prawn ragù, leek, fennel, pernod	40
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	55
slow-cooked lamb shoulder, green harissa, pistachio, flatbread, for two	135

SIDES & SALADS

potato fries, truffle, parmesan	14
market green vegetables	16
rocket, date, aged balsamic, ricotta salata	10
caesar, cos lettuce, caesar dressing, croutons, pancetta, anchovy	21