

ANTIPASTI & 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
truffle mushroom risotto , 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 , neapolitan tomato sauce, basil	26
n'duja caramel , confit potato, mozzarella, oregano	27
spiced lamb , spinach, espelette chilli, lemon	28

PASTA & RISOTTO

mafaldine , 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, <i>for two</i>	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