



Oysters 2,50

Shucked daily, served natural, red wine shallot vinaigrette

Charcuterie

A selection of premium cured meats, house made For 2 18,00

terrines, seasonal patè, olives, pickled vegetables For 4 28,00

Formaggi 26,00

A selection of three cheeses, chianti jelly, pear, baguette

Individual (30g) 12,00

P'tit Sainte Maure chèvre, *France*

Le Delice des Cremiers triple cream brie, *France*

Colston Basset stilton, *U.K*

Cave ripened gruyere (18 months), *Switzerland*

Small plates

Toasted baguette, house churned butter 4,00

Baccala 'mantecato', broad bean, grilled baguette 11,00

Marinated european olives 8,00

Cantabrico anchovies, grilled sourdough 8,00

Beetroot, goats cheese ravioli, burnt butter, hazelnut 11,00

Scallop ceviche, chilli, pistachio, orange 17,00

Polenta chips, parmesan, black garlic mayonnaise 12,00

Riserva fried quail, pea puree, cucumber 17,00

Stracciatella, endive, walnut praline 14,00

Jamon and potato croquette, mojo sauce (3) 13,00

Semolina dusted squid, fried zucchini 17,00

'Cecina' smoked grass-fed beef rump, white anchovy, witlof 15,00

'Gnudi' spinach and ricotta dumplings, napoli sugo 15,00

Chorizo, chickpea, smoked tomato salsa 18,00

LUNCH & DINNER from 12pm – 3pm / 6pm – 10pm

Main course

'Vongole' spaghettini, local clams, chilli, garlic, bottarga 30,00

House made gnocchi, zucchini flowers, goats cheese 29,00

Pasta del giorno Market price

'Milanese' herb crumbed veal rib, roasted peppers 30,00

Eye Fillet, sweet potato puree, red wine jus 37,00

Fish du jour Market price

Sides 8,50

Pomme frites

'Cavolo Nero' braised black cabbage

Cauliflower, cheddar gratin

Cos and radicchio salad

Pomme puree

Desserts

Sicilian cannoli , sweetened ricotta 4,50

Vanilla pannacota, prosecco jelly 14,00

Apple tarte tatin, apple crisp, vanilla ice cream 14,00

Trio of chocolate 14,00

Banana crème brulee 14,00

Affogato 8,00

with liqueur 14,00