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| RAW | Marinated sardines on toast, fennel seed, chilli 10 Swordfish carpaccio, blood orange, ligurian olives, fennel, celery heart 14 |
| CHARCUTERIE & CHEESE | Chicken liver pate, toast 9 Selection of charcuterie, house pickles, grilled toast 18 Braised chicory, burrata stracciatella, anchovy, toast 14 Burrata, charred pears, tuscan ham, radicchio, balsamic dressing 16 Cured beef, pine nuts, marinated radicchio, parmesan 16 |
| SALADS | Galician octopus, vitelotte potatoes, monk's beard, olives 16 Radicchio, castelfranco, tardivo, grumolo, balsamic 8 Puntarelle, capers, anchovy red wine vinaigrette 10 Shaved fennel, pink grapefruit, frisee, taggiasca olives 9 Roasted delica squash, farro, pomegranate, walnuts, radicchio, dandelion 11 |
| VEGETABLES | Chargrilled sprouting broccoli, garlic, vinaigrette 9 Wood roasted jerusalem artichokes, salsa verde 10 Charred hispi cabbage, bagna cauda, chilli, breadcrumbs 9 Roasted carrots, goat's yoghurt, celery leaf, black sesame 11 Chargrilled gem lettuce, beurre noisette capers, kefir dressing 8 Wood roasted purple potatoes, caraway sauerkraut slaw, oregano 9 Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 8 Wood roasted pale aubergines, perroche goat's cheese, fresh chilli, mint 10 Mushrooms, toast 14 |
| PLATES | Braised pork meatballs, san marzano tomatoes, grilled bread 15 Chargrilled squid, skordalia, lemon, chilli 18 Ricotta gnudi, winter truffle 32 Squash ravioli, buffalo ricotta, chestnuts, sage 17 Braised beef cheek agnolotti, porcini butter 18 Wood roasted whole sea bream, wild oregano, capers 22 Wood roasted half Cornish Red chicken, nduja, tomatoes, parma ham, toast 23 Chargrilled flat iron steak, chilli, parsley, balsamic 23 Wood roasted 1000g cote de boeuf, charred tropea onions 85 |