Please alert your server to any allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.

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