



SNACKS

- WILDFARMED FOCACCIA, ROASTED CHILLI OIL 4.5
ADD MOJO VERDE OR SALSA ROSSA 3 EACH
- MARINATED GORDAL & KALAMATA OLIVES 5
- CHARCUTERIE SELECTION 6/14
- CHEESE SELECTION 6.5/15
- SEASONAL HOUSE PICKLES 4/11
- BROAD BEAN, RICOTTA & MINT BRUSCHETTA 8
- GRILLED FRIGGITELLI PEPPERS, SALSA ROSSO 6.5
- CHORIZO & SAN SIMON CROQUETTES, SAFFRON AIOLI 9.5
- DEEP FRIED TALEGGIO & TRUFFLE LASAGNE 9
- SEASONAL OYSTERS MIGNONETTE/PICKLED CUCUMBER 5/27.5

SMALL PLATES

- ANGUS BEEF, TONNATO, PICKLED RED RADISH 9
- GRILLED CHICKEN & ROSEMARY SKEWERS, AIOLI 8
- RED PRAWN CRUDO, CITRUS, MINT, CH OLIVE OIL 10
- BURRATA, FRESH PEAS, BROCCOLI LEAF, PRESERVED LEMON 14.5

SEASONAL SALADS & VEGETABLES

- PURPLE SPROUTING BROCCOLI, FREGOLA, GREEN HARISSA 13
- HERITAGE RADISHES, BUTTERHEAD LETTUCE, PINE NUTS 12
- RAW KALES, CACIO E PEPE DRESSING 11
- SALT BAKED BEETROOTS, GOAT'S CURD, WATERCRESS, PANGRATTATO 15
- WOOD ROASTED STUFFED TOMATO, FENNEL, SPELT, BASIL 14

LARGE PLATES

- BAKED ROMANO COURGETTE CRESPELLE, FONTINA 18
- WOOD ROAST CHICKEN, WILD GARLIC & TRUFFLE BUTTER 23
- GRILLED RIBEYE, CIPPOLINI ONIONS, MARSALA SAUCE 41
- SOUTH COAST BRILL, MUSSELS, MONKS BEARD 30
- WILTSHIRE PORK CHOP, BRAISED FENNEL & ARTICHOKES 27
- SLOW COOKED LAMB LASAGNE 19

PIZZA

- BUFFALO MOZZARELLA, POMODORO, BASIL 16
- NEW POTATOES, CARAMELISED ONION, GORGONZOLA 16
- NDUJA, SPICED CHORIZO, FIOR DI LATTE, TOASTED FENNEL SEEDS, HONEY 17
- ORTIZ TUNA, PURPLE SPROUTING BROCCOLI, MASCARPONE, DATTERINI TOMATOES 18
- GOAT'S CHEESE, LEEK & PANCETTA 17
- WEEKLY SEASONAL PIZZA / CALZONE POA

SIDES

- CRISPY POTATOES, PARMESAN & TALEGGIO SAUCE 7
ADD FRESH TRUFFLE 5
- BRAISED BORLOTTI, TOMATOES, SALSA VERDE 5
- WOOD ROASTED CARROTS & ORANGE 5
- HOUSE FRIES, AIOLI 6
- ED'S VEG LEAVES, FENNEL & HERB SALAD 6

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