



SNACKS

WILD FARMED FOCACCIA, ROASTED CHILLI OIL 4.5
ADD PEPPERONATA OR SMOKED AUBERGINE 3 EACH
MARINATED GORDAL & KALAMATA OLIVES 5
CHARCUTERIE SELECTION 6/14
CHEESE SELECTION 6.5/15
SEASONAL HOUSE PICKLES & FERMENTS 4/11
NDUJA, BLOSSOM HONEY, FENNEL POLLEN, BRUSCHETTA 8
SALT COD CROQUETTES, ROMESCO 9
PAN ROASTED CHORIZO, BLACK OLIVES, PIQUILLO PEPPERS 9
TRUFFLE & PARMESAN ARANCINI 8
SEASONAL OYSTERS
MIGNONETTE/PICKLED CUCUMBER 4.5/25

SMALL PLATES

ANGUS BEEF, TONNATO, PICKLED RED RADISH 9
GRILLED LAMB RIBS, SPICED EZME, WHIPPED YOGHURT 10
PAN-FRIED SCALLOPS, DELICA PUMPKIN, CAPERS, SAGE 12
OCTOPUS CARPACCIO, AGRODOLCE VINEGAR, CH OLIVE OIL, CHILLI 14
BURRATA PANZEROTTI, SALSA VERDE 13

SEASONAL SALADS & VEGETABLES

CHARRED GEM LETTUCE, BAGNA CAUDA, WALNUT PICADA 7
WINTER TOMATOES, CASTEL FRANCO, PANGRATTATO 12
PUNTARELLA, CELERY, WINTER RADISHES, PARSLEY 14
WOOD ROASTED BEETROOT, POMEGRANATE, SHEEP'S CHEESE, TOASTED HAZELNUTS 15
TRUFFLE, CELERiac & TALEGGIO GRATIN 10

LARGE PLATES

BAKED HAKE, BOTTARGA BUTTER, CAVOLO NERO, PRESERVED LEMON 28
WOOD ROASTED RED PRAWNS, SOURDOUGH, PUTTANESCA BUTTER, LEMON 19
GNOCCHI, CELERiac, WILD MUSHROOMS 19
ADD TRUFFLE 4
GRILLED RIBEYE STEAK, CAFÉ DE PARIS BUTTER, ROAST SHALLOTS 38
WOOD ROAST CHICKEN, SAGE & GARLIC BUTTER 20/38
ROAST PORCHETTA, SPICED ROAST QUINCE, FENNEL, SAGE 25

PIZZA

BUFFALO MOZZARELLA, POMODORO, BASIL 16
BLACK FIGS, WALNUTS, MASCARPONE, GORGONZOLA, SAGE 16
GRILLED AUBERGINE, EWE'S CHEESE, WALNUT, CHILLI HONEY 16
NDUJA, SPICED CHORIZO, FIOR DI LATTE, TOASTED FENNEL SEEDS, HONEY 17
WINTER TOMATO, ORTIZ TUNA, FRESH OREGANO, OLIVES, ROSEMARY 17
SPICED LAMB RAGU, POMODORO, YOGHURT, SUMAC 16
IBERICO PANCETTA, ROASTED PINEAPPLE, GORGONZOLA, PICKLED RED ONION 18

SIDES

HOUSE FRIES, AIOLI 6
WOOD ROASTED PINK FIR POTATOES, BRAVAS SAUCE 6
LONDON LEAVES, FENNEL, FRESH HERBS, HOUSE DRESSING 6
DELICIA PUMPKIN, SAGE, CAPERS 6
STEAMED WINTER GREENS 6