

## ***Tradition & Exploration***

*Experience each dish as a chef's personal journey, where the richness of tradition meets the spirit of exploration through bold, new flavours*

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### ***Wines by the glass***

#### ***Sparkling***

**125ml**

2021	<i>Ettore Germano Alta Langa Bianco, Italy</i>	£ 18.00
NV	<i>Ettore Germano "Rosanna" Rosé Italy</i>	£ 18.00
NV	<i>Gosset Grande Réserve, France</i>	£ 20.00

#### ***White***

**175ml**

2024	<i>Volpi, Gavi, Piemonte</i>	£ 14.00
2024	<i>Puiatti, Sauvignon Blanc, Friuli Venezia Giulia</i>	£ 15.00
2024	<i>Caiaffa, Fiano di Puglia, Puglia</i>	£ 16.00
2022	<i>Sassoregale, Vermentino, Toscana</i>	£ 16.00
2024	<i>Frescobaldi, Pomino Bianco, Toscana</i>	£ 17.00
2023	<i>Ronchi di Cialla, Friulano, Friuli Venezia Giulia</i>	£ 18.00
2023	<i>Cantina Terlano, Chardonnay Tradition, Trentino Alto Adige</i>	£ 19.00
2021	<i>Ettore Germano "Herzu" Riesling, Piemonte</i>	£ 28.00

#### ***Red***

2024	<i>Puiatti, Pinot Nero, Friuli Venezia Giulia</i>	£ 14.00
2022	<i>Folli &amp; Benato, Barbera d'Asti, Piemonte</i>	£ 15.00
2024	<i>Caiaffa, Negroamaro, Puglia</i>	£ 15.00
2022	<i>Castel Firmian, Mezzacorona Teroldego Rotaliano Trentino Alto Adige</i>	£ 16.00
2022	<i>Sassoregale, Sangiovese, Toscana</i>	£ 18.00
2022	<i>Tenute Sella, Coste della Sesia Nebbiolo Orbello, Piemonte</i>	£ 18.00
2023	<i>Cantina Terlano, Pinot Noir Tradition, Trentino Alto Adige</i>	£ 24.00
2019	<i>Arnaldo Rivera, Barolo "undicimuni" Piemonte</i>	£ 34.00
2021	<i>Produttori del Barbaresco, Barbaresco, Piemonte</i>	£ 35.00

#### ***Rosé***

2023	<i>Pinot Grigio Rosé, Torresella</i>	£ 13.00
2023	<i>Majoli, Coste della Sesia, Tenute Sella, Piemonte</i>	£ 16.00

#### ***Sweet***

**100ml**

2024	<i>Saracco, Moscato d'Asti, Piemonte</i>	£ 9.00
2018	<i>Ronchi di Cialla, Verduzzo, Friuli</i>	£ 17.00
2022	<i>Solidea, Passito di Pantelleria, Sicilia</i>	£ 20.00
2011	<i>Ronchi di Cialla, Piccolit, Friuli</i>	£ 25.00

## Primi

**Tagliatelle al coltello con funghi selvatici** £26

*Homemade fresh egg tagliatelle with roasted wild mushrooms*

[E] [G] [M] [S] V

**Gazpacho di pomodori e anguria** £24

*Fresh tomatoes and watermelon gazpacho, toasted focaccia and fresh garden salad*

[Ce] [G] [Mu] [S]

**Risotto allo zafferano e cotechino glassato** £24

*Vialone nano risotto with hand picked Norfolk saffron and glazed pork “cotechino”*

[M] [SD]

**Gnocchi di ricotta con tartufo nero e Roncolato Monte Veronese 12 mesi** £25

*Homemade ricotta gnocchi with black truffle and 12 months aged Roncolato Monte Veronese cheese foam*

[E] [G] [M] V

**Cappellacci, burrata e pomodori** £25

*Homemade hat-ravioli filled with burrata and served with tomatoes textures*

[E] [G] [M] [Mu] [S]

## Secondi


**Cernia, cavolo nero, mandorle e ostriche** £34

*Roasted stone bass, black cabbage, almonds and oysters sauce*

[E] [F] [M] [Mo] [N] [S]

**Pollo, purea di patate e lattuga arrostita** £29

*Chargrilled corn-fed chicken breast, roasted baby gem, mash potatoes and chicken liver*

[G] [M] [S] [SD] 

**Petto d’anatra, bok choy, uva saltata e pinoli** £40

*Roasted Gressingham duck breast, bok choy, roasted grapes and pine nuts*

[M] [Mu] [N] [SD]

**Sig. Carota, yogurt e cardamomo** £25

*Glazed carrot, carrots cream, corn crumble, yogurt and cardamom sauce*

[M] [Mu] [S]

**Testa di rapa** £25

*Roasted celeriac, vegetable powders and celeriac cream*

[Ce] [Mu] [S] VE

**Contorni** £8

*Chargrilled broccoli with chilli and garlic* each

*Rainbow Swiss chard, butter and anchovies* [F] [M]

*Roast potatoes* [M]

*French fries* [G]

*Yakiniku oyster mushrooms* [G] [S] [SD] [Se]

ALLERGEN KEYS: [C] crustaceans, [Ce] celery, [E] eggs, [F] fish, [P] peanuts, [G] gluten, [L] lupin, [M] milk, [Mo] molluscs, [Mu] mustard, [N] nuts, [S] soya, [SD] sulphur dioxide, [Se] sesame seeds.

V vegetarian. VE vegan.



**Halal** (available on request)

Prices are inclusive of VAT. If you require any further information on food allergens, please ask one of our team member.

A discretionary service charge of 12.5% will be added to your bill.

## Dolci by Francesco Martella

**POP-LOVA** £14

*Blueberries, mango, meringue and lemon grass*

[E] [Mu] [SD]

**Budino** £14

*Dark chocolate pudding, matcha, edamame and wasabi*

[E] [G] [M] [Mu] [S]

**Tiramisu** £14

*Mascarpone mousse, homemade savoiardi biscuits*

[E] [M]

**Pompelmo rosa e rosmarino, cocco e liquirizia** £14

*Pink grapefruit and rosemary sorbet, coconut crème, liquorice scent*

VE

**Rabarbaro** £14

*Rhubarb consistencies*

VE

**Formaggi** [G] [M] £25

*Selection of 5 Italian fine cheeses with onion chutney and wild flowers honey*

[G] [M] [N] [SD]

## Antipasti

Black truffle supplement £12

**Trota salmonata marinata, mango, lime e peperoncino** £18

*Wild sea trout ceviche, mango, citrus and chili dressing*

[F] [Mu] [S]

**Tempeh di ceci, piselli, menta e soya** £19

*Pan-fried chickpea Tempeh, peas, fresh mint and soy*

[G] [Mu] [S] [SD] [Se]

**Terrina di coniglio, pesto di rucola e scalogno** £19

*Slow-cooked rabbit terrine with roasted vegetables, shallots and rocket pesto*

[Ce] [Mu] [S] [SD]

**Tacos di manzo, cipolla rossa in agrodolce e wasabi** £20

*Beef tartare tacos, pickled red onions, sundried plum tomato and wasabi*

[G] [Mu] [S]

**Uova asparagi e Parmigiano 24 mesi** £18

*Slow-cooked hen's egg with chargrilled asparagus and asparagus cream, finished with Parmigiano foam*

[E] [M] [Mu] [S]

*“Savour the moment, take your time. Time is for dreaming, time is for love, time is for truly enjoying...  
No rush... just take your time. ”*

*R.Roncolato*