

Primi

Gazpacho di pomodori e anguria £24

Fresh tomatoes and watermelon gazpacho, toasted focaccia and fresh garden salad
[Ce] [G] [Mu] [S]

Spaghettoni alle vongole e bottarga £26

Aged semola spaghetti with clams and salted, dried tuna roe
[F] [G] [Mo] [Mu] [S]

Cappellacci, burrata e pomodori £25

Homemade “hat” ravioli filled with burrata and served with tomatoes
[E] [G] [M] [Mu] [S]

Risotto ai frutti di mare £28

Velvety risotto with mussels, Mazara del Vallo red prawns and white wine
[F] [G] [M] [Mo] [Mu] [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

Secondi

Sig. Carota, yogurt e cardamomo £25

Glazed carrot, carrots cream, corn crumble, yoghurt and cardamom sauce
[M] [Mu] [S] V

Cernia, cavolo nero, mandorle e ostriche £34

Roasted stone bass, black cabbage, almonds and oyster sauce
[E] [F] [M] [Mo] [N] [S]

Pollo, purea di patate e lattuga arrostita £36

Chargrilled corn-fed chicken breast, roasted baby gem, mash potatoes and chicken liver
[G] [M] [SD] [So] 

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]

Manzo e prezzemolo £43

Roasted rib-eye, creamy parsley root purée and caramelised parsley roots, yuzu kosho jus
[M] [Mu] [S] [SD]

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

Meringue, blueberries, mango and lemongrass

[E] [Mu] [SD]

Budino

Dark chocolate pudding, matcha, edamame and wasabi

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

Tiramisu

Mascarpone mousse, homemade Savoiardi biscuits

[E] [M]

Pompelmo rosa e rosmarino, cocco e liquirizia

Pink grapefruit and rosemary sorbet, coconut crème, liquorice scent

VE

Rabarbaro

Rhubarb consistencies

VE

Formaggi

Selection of 5 Italian fine cheeses with onion chutney and wildflower honey

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

Antipasti

Black truffle supplement £12

Tempeh di ceci, piselli, menta e soya

Pan-fried chickpea tempeh, peas, fresh mint and soy

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

Uova asparagi e Parmigiano 24 mesi

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

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

Trota salmonata marinata, mango, lime e peperoncino

Wild sea trout ceviche, mango, citrus and chilli dressing

[F] [Mu] [S]

Terrina di coniglio, pesto di rucola e scalogno

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

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

Tacos di manzo, cipolla rossa in agrodolce e wasabi

Taco beef tartare, pickled red onions, sun-dried plum tomato and wasabi

[G] [Mu] [S]