

antipasti
sharing plates

STUZZICHINI

- 6.75 Beetroots, Jerusalem artichokes & gorgonzola
- 7.95 Lamb ribs, smoked aubergine & sesame
- 6.95 Pugliese burrata, pear & goose speck
- 9.75 Portland lobster, tomato & chilli arancini

SALUMI

- 4.50 Capocollo
- 4.50 Salame gentile
- 5.50 Bresaola punta d'anca
- 9.75 Culatello di Zibello

CRUDO

- 9.25 Yellow fin tuna poke, dulce emulsion, black rice & charcoal
- 7.95 Bream ceviche, rhubarb, blood orange & monksbeard
- 15.00 Market seafood crudo for 2
- 10.50 Venison 'Tonnato' - baby onions & fermented kohlrabi

primi
middle course

PASTE

- 16.50 Brown crab & cockle tagliolini, lime leaves, chilli & tumeric
- 13.50 Guinea fowl & chicken liver tortelli, sage & Tuscan sausage
- 12.50 Pumpkin & Raschera cheese cannelloni, walnuts & sage
- 12.75 Campanelle cuttlefish Amatriciana, guanciale & Tropea onions

secondi

JOSPER

24.50 Stone bass, fregola, cime di rapa & Puttanesca sauce

23.75 Organic Rhug Estate chicken - trevisano, balsamic & pinenuts

24.50 Old spot pig bombetta, scamorza, plum & fennel

AL FORNO

23.50 Hake wrapped in lardo, lentils, cavolo nero & smoked anchovy

26.50 Atlantic tiger prawns, borlotti, chilli, ginger & garlic

24.75 Espresso cured beef Short rib, squash, capers & artichokes

CONTORNI

5.50 Puntarella, parmesan & anchovy salad

4.50 Rosemary al forno potatoes

4.50 Roast squash, vin cotto & sesame

4.50 Burnt greens with chilli & garlic

à la carte

DOLCI

7.50 Tiramisù

8.00 Tonka bean custard with Yorkshire rhubarb

7.75 Salted chocolate caramel bomba!

8.00 Toffle apple, vanilla, sesame & elderflower

5.00 Homemade ice creams & sorbets

6.00 Canto's petit fours

9.50 / 11.50 Cheese board