


SNACKS

Bella Cerignola Olives	3
Deep fried Pork & Olive Meatballs	4.5
Rosemary Focaccia	2.5
Tempus British Charcuterie board	14.5

STARTERS

London Burrata, King Peter Ham, Quince & Honey	11
Colne Valley Lamb Ribs - burnt Aubergine & Sesame	11.75
Tiger Prawn Arancini - Tomato, Habanero Chilli & Lime	12.75
Smoked Swordfish Carpaccio - Stracciatella, Tobiko, Fennel & Tangerine Oil	12.5
Longhorn Beef Crudo - Fresh Horseradish & Anchovy Emulsion	14
Celeriac, Lovage & Winter Green Soup 	8.5

PASTA (STARTER OR MAIN SIZES)

Tagliatelle with Portland Lobster Bolognese	22.5 / 28.5
Pumpkin, Chestnut & Stilton Agnolotti - Winter Black Truffle	16.5 / 22.5
Pasta & Fagioli- Exmouth Mussels, Tomato, Chilli & Saffron	13.5 / 18.5
Pigs Head Spaghetti Carbonara - soft Hens Egg * <i>Shaved Black Truffle supp. £7</i>	14.5 / 19.5

MEAT & FISH

Buttermilk Chicken Milanese - Sprout Fritti, Slaw, Crispy Pig's Cheek & Miso Bread Sauce	22.5
Char-grilled butterflied Seabream - Beets, Chard, Ligurian Olives & Lemon	18.5
Char-grilled Monkfish & Tiger Prawn -Tondino Beans & fermented Chilli	28.5
Char-grilled 48 Hours Beef Short Rib - Bone Marrow, Caper Puree, Potato & Celeriac Mash	19.5

SIDES

Roasted Autumn Squash & Kale - Balsamic Miso Dressing 	5
Potato & Celeriac Mash - Beef dripping	4.5
Rosemary Truffle Chips 	5
Burnt Greens with Chilli & Garlic 	5

DESSERTS

Canto' s Tiramisù	7.5
Chocolate salted Caramel Bomba	8
Vegan Coconut Rice pudding with caramelised Pineapple	7.5
Home made Ice creams & Sorbets	6
British Cheeseboard	10/15

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 12.5% discretionary service charge will be added to your bill.