


SNACKS

Bella di Cerignola Olives 	6
Mixed Nuts	5
Rosemary Focaccia 	4.5
24 Months Aged Prosciutto di Parma DOC & Grissini	8
Friggitelli Peppers with Fermented Chilli 	6
Italian Salumi Board (to share)	17

ANTIPASTI

Josper Grilled Colne Valley Lamb Ribs - Burnt Aubergine & Sesame	14
Tiger Prawn Arancini - Habanero Chilli Aioli & Lime	16
Smoked Western Ross Salmon with Baby Cucumber, Radish, Fennel & Dill Crème Fraiche	16
Portland Crab Salad, Castel Franco, Monk's Beard & Lime Aioli	17
24 Months Aged Prosciutto di Parma & Charentais Melon	14
Beef Fillet Carpaccio with Pickled Treviso, Horseradish & Pecorino	17
Roast Heritage Carrots, Pickled Beetroot, Quinoa, Maple Syrup, Pistacchio & Wild Fennel 	14

PASTA (STARTER OR MAIN SIZES)

Portland Lobster Ravioli - Tomato, Saffron, Chilli & Ginger	30/37
Gnocchi alla Genovese with Rhug Estate Organic Beef Ragù	18/24
Tiger Prawn Fettucine with Courgettes, Chilli, Lime & Curry Leaves Butter	20/26
Canto Carbonara - Pork Cheek, Tuscan Sausage, Egg & Pecorino	17/23
Campanelle with New Season Peas, Broad Beans, Wild Garlic & Cashew Nuts 	16/22




SECONDI

Buttermilk Chicken Milanese with Charred Gem Lettuce, Runner Beans & Caesar Dressing	25
Wild Halibut Fillet with Tenderstem Broccoli & Persian Saffron Aioli	30
Sea Trout with Grilled Isle of Wight Asparagus, Samphire & Tarragon Sauce	26
Roast Aubergine, Wild Rice, Red Peppers, Courgette, Oat Yoghurt & Mint 	20

SECONDI - JOSPER (Natural Lump Wood Charcoal Grill)

Rhug Estate Organic Lamb Spiedino with Friggitelli Peppers & Mint Yoghurt	28
Rhug Estate Organic Sirloin on the Bone with Rosemary Potatoes (350g)	39
Tuna Steak with Rainbow Chard, Tomato, Capers & Taggiasca Olives Tapenade	26

CONTORNI

Zucchini Fries 	6.5
Caesar Salad	6.0
Al Forno Potatoes 	5.5
Charred Greens with Sesame & Aged Balsamic 	6.5
Rocket & Parmesan	5.5