



Bella di Cerignola Olives (Ve)	7	Grilled Artichoke Hearts (Ve)	7
Focaccia Romana with Sicilian Olive Oil (Ve)	6.5	24 Month Aged Prosciutto di Parma DOP	9
House Nuts (Ve)	6	Cheese Board 3/5	16/24

ANTIPASTI

Josper Charred Lamb Ribs, Burnt Aubergine, Sesame	16
VAR Organic Salmon Crudo, Lime, Baby Cucumber, Samphire & Dill	22
Burrata Pugliese, Pane Guttiau, 24 Month Prosciutto Di Parma	20
Puntarelle & Endive Salad alla Romana, Cantabrian Anchovies	18
Rainbow Beetroot Tartare, Avocado, Cashews, Focaccia Crostino (Ve)	16
Italian Antipasti Selection (for two to share)	26

FRITTI

Calamari, Lime & Caper Aioli	18
Padron Peppers	10
Tiger Prawn Arancini - Habanero Aioli & Lime	18

PASTA (STARTER OR MAIN SIZES)

Native Lobster Ravioli - Tomato, Chilli & Marjoram	28/42
Carbonara - Pork Cheek, Pecorino Sardo & Egg (<i>Black Truffle Supp. £9</i>)	18/27
Red Mullet Fettuccine, Black Olives, Basil & Chilli	21/29
Tuscan Sausage Tubetti, Cime di Rapa, Wild Fennel, Tomato & Basil	19/27
Agrolotti del Plin alla Vernantina - Potato, Leek & Pesto (V)	17/26

SECONDI

Fosse Meadow Buttermilk Chicken Milanese, Purple Broccoli, Tarragon Aioli	27
Cornish Brill, Cannellini Beans Puree, Monk's Beard, Capers & Lemon	36
Purple Aubergine Trifolati, Wild Rice, Pomegranate, Minted Oat Cream (Ve)	26

JOSPER (NATURAL LUMP WOOD CHARCOAL GRILL)

45 Day Aged Beef Sirloin, Morels, Rosemary Jus (<i>Black Truffle Supp. £9</i>)	48
Suffolk Red Pork Cutlet, Sweet Potato Dauphinoise, Spicy Crackling	28
Wild Black Bream Fillet, Umbrian Lentils, Variegated Kale	30

CONTORNI

Zucchini Fritti (V)	9	Rosemary Fries (Ve)	7	Charred Greens (Ve)	9
Sicilian Tomato Salad (Ve)	8	Seasonal Mixed Salad (V)	8	Rocket & Parmesan Salad	8

SELECTION OF WINES BY THE GLASS

WHITE	Grape	175ml	250ml	RED	grape	175ml	250ml
Soave Classico Cantina di Monteforte	Garganega	9.80	14.00	I Muri, Vigneti del Salento	Negroamaro	9.80	14.00
Sauvignon, Ponte del Diavolo	Sauvignon Blanc	11.50	16.20	Montepulciano d'Abruzzo, Il Faggio	Montepulciano	11.80	16.50
Casta Carminucci	Passerina	12.00	17.00	Valpolicella Classico "Masù di Jago", Recchia	Corvina, Rondinella, Molinara	12.30	17.60
Pinot Grigio, Kellerei Bozen	Pinot Grigio	12.50	17.80	Chianti Colli Aretini, Mannucci Droandi	Sangiovese	15.70	22.00
Pinot Blanc Cave de Ribeauvillé	Pinot Blanc	13.30	19.00			125ml	175ml
Giunco, Cantina Mesa	Vermentino	14.14	19.80	Sherazade, Donnafugata	Nero d'Avola	13.40	18.80
Gavi di Gavi, "Fossili" San Silvestro	Cortese	14.50	20.80	Malbec, Pulenta Estate	Malbec	13.90	19.80
Mâcon-Villages, Philippe Charmond,	Chardonnay	14.70	20.60	Rossese di Dolceacqua, Terre Bianche	Rossese	14.80	21.00
		125ml	175ml	Pinot Noir, Alois Lageder	Pinot Noir	15.50	22.00
Sancerre, Domaine des Brosses	Sauvignon Blanc	16.20	23.10	Moulis en Médoc, Château Mauvesin Barton	Cab. Sauv. Merlot	16.70	24.00
Pietrabbianca Tomaresca	Chardonnay, Fiano	22.00	30.00	Guidalberto, Tenuta San Guido	Cab Sauvignon, Merlot	23.00	32.70
Pouilly-Fuissé Clos Du Roy, Dominique Cornin	Chardonnay	23.40	33.40	Barolo, Giovanni Rosso	Nebbiolo	24.30	34.50
Soave "La Rocca", Pieropan	Garganega	24.30	34.70	Pelago, Umani Ronchi	Montepulciano, Cab. Sauv. Merlot	24.90	35.50
Abtsberg, Spatlese, Maximin Grünhaus	Riesling	27.00	38.60			125ml	

BEER

bottle	7.00	Moretti 4.6% ABV
	7.50	Peroni Nastro Azzurro Capri 4.2% ABV
	8.00	Peroni Nastro Azzurro 5% ABV
	8.00	Meantime Prime Pale Ale 4.3% ABV
	10.00	Cornish Orchards Golden Cider 5% ABV
	6.00	Peroni Alcohol Free Lager 0.0% ABV
draft	8.50/ 5.00	Peroni Pint and 1/2 Pint

ROSÉ

	175ml	250ml
Villa Estérelle Château du Rouët	Blend	14.10 20.16
Chiaretto "Roseri" Ca' Maiol	Blend	19.30 27.00
Still & Sparkling Water (750ml)		3.95

The Borneo Orangutan Survival UK

More than ever We are proud supporters of this charity and its valuable work in the plight of the Borneo Orangutans. We hope you will join us in supporting this cause by means of accepting the voluntary £1.50 donation which will appear on your bill. However, if you are not in favour please do let us know and we will remove it.

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 13.5% discretionary service charge will be added to your bill.

We proudly run a 100% palm oil free kitchen