

antipasti
sharing plates

STUZZICHINI

- 6.50 Beetroots, wet walnuts, gorgonzola & autumn leaves
.....
- 7.95 Lamb ribs, smoked aubergine & sesame
.....
- 6.75 Pugliese burrata, figs, mint & speck d'Aosta
.....
- 7.75 Veal shin, bone marrow & saffron arancini
.....

SALUMI

- 4.00 Capocollo
.....
- 4.00 Lardo di Colonnata
.....
- 5.00 Bresaola punta d'anca
.....
- 9.50 Culatello di Zibello
.....

CRUDO

- 7.95 Yellow fin tuna poke, tomato, black rice & charcoal oil
.....
- 7.00 Bream ceviche, watermelon, habanero & dried anchovy
.....
- 15.00 Market seafood crudo for 2
.....
- 9.50 Beef carpaccio - Canto style
.....

primi
middle course

PASTE

- 13.50 Red mullet, cime di rapa & bottarga campanelle
.....
- 13.50 Duck tortelli, Tropea onion, saffron & Tuscan sausage
.....
- 12.50 Girolles, summer truffle & leek spaghetti
.....
- 12.50 Rabbit, lovage & parsley pappardelle
.....

secondi

JOSPER

- 19.50 Swordfish with baby squid panzanella
- 23.75 Flat Iron *organic chicken – Peperonata
- 28.00 Veal chop, chard, caper berries, sage & aged balsamic

AL FORNO

- 19.50 Whole Cornish lemon sole with hay smoked anchovy butter
- 21.50 Hake, cannellini, samphire & mussel bagna cauda
- 22.75 Old Spot pork belly, artichokes, onions & salsa verde

CONTORNI

- 5.00 Heirloom tomato & cipollotti onion salad
- 4.50 Rosemary al forno potatoes
- 4.50 Cannellini beans & samphire
- 4.00 Burnt greens with chilli & garlic

à la carte

DOLCI

- 7.00 Tiramisù
- 7.00 Caramelised pear, walnut praline & crème fraiche ice cream
- 7.00 Salted chocolate delizia
- 7.00 Roast figs, Robiola goat's cheese mousse, pinenuts & sourdough ice cream
- 5.00 Homemade ice creams & sorbets
- 9.00 / 11.00 Cheese board

**Rhug Estate organic farm, Wales*