

## SNACKS

Bella Cerignola Olives	3
Deep fried Pork & Olive Polpette	4.5
Padron Peppers with fermented Chilli	4.5
Tempus British Charcuterie board	14.5

## STARTERS

London Burrata with King Peter Ham	11
Colne Valley Lamb ribs - burnt Aubergine & Sesame	11.75
Tiger Prawn Arancini - Tomato, Habanero Chilli & Lime	12.75
Yellow Fin Tuna Ceviche - Habanero, charred Corn & green Pepper Gazpacho	11.5
Baked Celeriac, purple Fig, Walnut & pink Radicchio Salad 	9.5

## PASTA (STARTER OR MAIN SIZES)

Tagliatelle with Portland Lobster Bolognese	22.5 / 28.5
Orecchiette with Cannellini, Zucchini & Artichokes 	12.5 / 17.5
Truffle Pigs Head Spaghetti Carbonara - soft Hens Egg	14.5 / 19.5

## MEAT & FISH

Chicken Milanese - grilled Lettuce, Runner beans, Parmesan & Caesar dressing	22.5
Char-grilled butterflied Seabream - Aubergine & Quinoa Peanut Balsamic Miso	21.5
Market Seafood Spiedino - Tondino Beans, Anchovy Rosemary Salsa	22.5
Char-grilled 250g Ex Dairy Cow Rump	19.5

## SIDES

Isle of Wight Tomato salad	5
Rosemary Truffle Chips	4
Zucchini Fries	5
Burnt Greens with Chilli & Garlic	5

## DESSERTS

Canto's Tiramisù	7.5
Chocolate salted Caramel Bomba	8
Vegan tropical fruit Tartare, Passion fruit Granita with Coconut Sorbet 	7.5
Home made Ice creams & Sorbets	6
Cheeseboard	10/15