

TOSTART...

*We suggest 2 plates per person
The dishes will be served as they are ready from the kitchen*

Provence-style vegetable caponata Caponata de légumes de Provence	£9
Seared octopus and potato salad Salade de poulpe et pommes de terre	£14
Stone bass carpaccio and pine nuts Carpaccio de maigre et pignons de pin	£12
Buffalo mozzarella and heritage tomatoes Mozzarella di bufala et tomates multicolores	£12
Summer panzanella, 'carpione' mackerel Panzanella d'été, maquereau mariné	£14
Rivea salad wrapped in socca Salade Rivea	£9
Sautéed gamberoni, squid and cuttlefish Gamberoni sautés, calamars et seiches	£12
Marinated line-caught sea bream, citrus Dorade rose marinée aux agrumes	£12
Two way courgette flowers, ricotta and anchovies Courgette fleur en deux façons, ricotta et anchois	£10
Bresaola, matured Parmesan, rocket and aged balsamic vinegar Bresaola, parmesan, roquette et aceto balsamico invecchiato	£12
Vitello tonnato	£10
Aubergines alla parmigiana	£12
Seasonal vegetables cooked in a cocotte Cocotte de légumes de saison	£10
Crab and cucumber ricotta ravioli Ravioli de crabe, concombre et ricotta	£14
Courgette and Amalfi lemon risotto Risotto courgette et citron Amalfi	£12
Potato gnocchi, sage and Parmesan Gnocchi pomme de terre, sauge et Parmesan	£14

LITTLE BITES

Crispy socca £5 Socca croustillante	
Roasted panisse with condiments £9 Panisse dorée & condiments	
Tigelle, pesto and rocket £7 Tigelle, pistou et riquette	
Tigelle, Parma ham £7 Tigelle au jambon de Parme	

MAIN COURSES

Steamed cod 'acqua pazza' £28 Cabillaud à la vapeur, acqua pazza	
Lightly seared John Dory, courgettes and girolles £29 Saint-pierre légèrement doré, courgette et girolles	
Roasted free-range chicken, tomato, olives and cappers, cacciatora sauce £26 Volaille fermière rôtie, tomate, olives et câpres, sauce cacciatora	
Tender braised veal cheeks, summer greens £28 Joues de veau braisées, légumes verts d'été	

CHEF'S SUGGESTION

served for two

Scottish aged beef prime ribs, oven-baked potatoes and rosemary £68 Entrecôte d'Ecosse maturée, pommes de terre au four et romarin	
Blue lobster linguine, datterino tomato, basil and lemon £90 Linguine au homard bleu, tomates datterino, basilic et citron	

SIDES

Seasonal vegetables £5 Légumes de saison	
Oven-baked potatoes and rosemary £5 Pommes de terre au four et romarin	
Courgettes and girolles £9 Courgette et girolles	
Green lettuce salad £5 Salade verte	

CHEESE & DESSERTS

British cheese selection £7 Sélection de fromages britanniques	
Chef's suggestion £7 La suggestion du chef	
Delizia al limone £7 Crèmeux citron, biscuit moelleux	
Chocolate tart £7 Tarte au chocolat	
Cookpot of apricots and lemon verbena, almond ice cream £9 Cookpot d'abricot et verveine citron, glace amande	
Strawberry and coconut composition £7 Composition fraise et noix de coco	
Tiramisù £7	
Homemade ice cream and sorbet £6 Glaces et sorbets maison	

Please ask your waiter for information on food allergens or any special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill.