

Homemade Focaccia Selection
& Tuscan Extra Virgin
Olive Oil
3.5

Starters

Grilled Artichoke, Salsa Verde, Smoked Ricotta	25
Bluefin Tuna Ventresca Salad	26
Apulian Burrata, Charcoal Sweet Pepper, Sicilian Anchovy	21
Black Fig Salad, Mustia Ricotta	19
Calamari Fritti & Crispy Kale	21
Hand-Dived Grilled Scallop	27
Veal Tonnato	24
Sturgeon Oscietra Caviar 50g	105

Pasta

Saffron Ravioli, Spinach, Ricotta, PineNuts....	24
Spaghetti alla Chitarra, Cornish Crab	34
Sardinian Malloreddus, Lamb Ragu	28
Paccheri, White Fish, Sweet Peppers	29
Tagliolini, Fresh Black Truffle	44
Whole Lobster Linguine for two	89
Potato Gnocchi, Green Asparagus, Vegetable Jus & Hen's Egg	29

Pizza

Truffle Pizza	38
Pear, Gorgonzola & Pecan Pizza	28
Wild Mushrooms & Taleggio Pizza	38

Side Dishes

Hand Cut Chips	7
Caesar Little Gem	10
Tenderstem Broccoli	10
Oyster Mushroom	10
Jerusalem Artichokes	10
Heritage Tomato Salad	12

Sauces

Bearnaise.....	4
Peppercorn.....	4
Chimichurri.....	4

Raw

Gillardeau Oysters	8 each
Bluefin Tuna Tartare, Avocado, Paprika Mayo	26
Wild Sea Bass Ceviche & Sweet Melon	20
Mazara Red Prawns, Sand Carrots, Pomegranate	38
Beef Tartare with Quail Egg, Crispy Potato	24
Wild Scottish Langoustine Raw	m.p.
Japanese Kingfish Carpaccio & Ponzu Burnt Corn	26

Mains

Wild Seabass Fillet, Peas, Broad Beans & Red Radishes	47
Grilled Wild Turbot, Citrus Aromatics & Catalana Salad	48
Veal Nodino, Vegetable 'Scapece'	48
Lemon & Herb's Poussin, King Oyster Mushrooms	38
Grilled Mint Marinated Lamb chops	48
Black Angus Prime Beef Fillet	50
Grilled Wild Scottish Langoustine	m.p.

Cuts of the day

Please ask your waiter for availability

Lake District Farmers	16/100g
Rubia Gallega Rib-eye	17/100g
Chateaubriand	18/100g

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. A discretionary 15% service charge will be added to your bill.