



For The Table

- Bird in Hand focaccia & Honest Toil extra virgin olive oil 6.5
- Mixed olives 6
- Roasted almonds 6
- Padron peppers & paprika salt 8.5
- Parma ham & brown crab croquettes & aioli 8
- Sauteed chorizo & fennel seeds 9
- Charcuterie selection served with toast 18
- Cheese board, quince jelly & grapes 13

Plates

- Grilled nectarine & tomato salad, stracciatella 13.5
- Smoked cods roe, toasted focaccia, chives 11
- Grilled courgette, labneh, Aleppo pepper 13
- Crispy squid, apricot harissa & leaves 13
- Steak tartar, broad bean, pecorino & lemon 14
- Gnocchi, rocket & pistachio pesto, aged Parmesan 15
- Beef shin ragu, pappardelle & Parmesan (GF available) 17
- Whole roast plaice, roast tomato butter, samphire 22.5

Sharing Plates

- Pork chop for two, walnut mustard, apricot 40
- 650g bone in prime rib, red wine sauce 65

Sides

- Caesar salad 13 (including chicken 15.5)
- Fries 7
- Rocket & Parmesan salad 7
- Hispi, chilli & garlic butter 7

Pizza (Gluten free base available)

- The Holland** – Smoked lamb belly bacon, basil miso salsa verde, chilli peanut crisp 19
- Margarita** – tomato & fior di late 14
- Parma** - Rocket, Parmesan & Parma ham 19
- Salsiccia** - Truffle paste, Tuscan sausage, porcini & truffle oil 19
- Stagioni** - Ham, mushrooms, artichokes & black olives 18.5
- Picante** - Spicy n'duja sausage & smoked scamorza 18.5
- Prosciutto** - Caramelised onions, gorgonzola, ham & pesto 19
- Diavola** - Ventracina salami & fresh chillies 18.5
- Zucchini** - Courgette, rocket, salted ricotta & truffle oil 18
- Basilico** - Mozzarella, cherry tomatoes, pesto & fresh basil leaves 18



Please make us aware of any allergies and ask for further details of dishes that contain allergens
This menu is subject to a discretionary 12.5% service charge. All prices include VAT.