



Bella di Cerignola Olives (V)	7	Grilled Artichoke Hearts (V)	7
Focaccia Romana, Rosemary and New Season Sicilian Olive Oil (V)	6.5	24 Month Aged Prosciutto di Parma DOP	9
House Nuts (V)	6	Cheese Board 3/5	15/23

ANTIPASTI

Josper Charred Lamb Ribs, Burnt Aubergine, Sesame			17
Burrata Pugliese, Sicilian Tomato, Black Olives, Basil			16
Portland Crab Salad, Pink Radish, Escarole, Jalapeno Aioli			22
Endive, Puntarella & Pear Salad, Gorgonzola, Walnuts (V)			15
Beetroot Carpaccio, Trevisano, Oat Cream & Cashew Nuts (Ve)			14
Italian Antipasti Selection (for two to share)			22

FRITTI

Calamari, Lime & Caper Aioli			16
Fried Veal Stuffed Olives			12
Tiger Prawn Arancini - Habanero Aioli & Lime			18

PASTA (STARTER OR MAIN SIZES)

Native Lobster Ravioli - Tomato, Chilli & Marjoram			28/42
Carbonara - Pork Cheek, Pecorino Sardo & Egg (Autumn Truffle Supp. £7)			16/26
Monkfish Spaghettini, Friarielli, Chilli			18/27
Beef Ragu Pappardelle			15/24
Pumpkin Casoncelli, 36 Month Parmigiano, Amaretti			14/22

SECONDI

Fosse Meadow Buttermilk Chicken Milanese, Charred Cabbage, Parmigiano			26
Wild Seabass, Cannellini Beans & Mussels			36
Spiced Burnt Cauliflower, Chickpeas, Rucola Salsa (V)			19

JOSPER (NATURAL LUMP WOOD CHARCOAL GRILL)

40 Day Aged Beef Sirloin Tagliata (Autumn Truffle Supp. £7)			45
Hen Pheasant Breast, Parsnip, Pancetta, Brussel Sprouts, Chestnut			25
Lemon Sole, Butter, Capers, Lemon			30

CONTORNI

Zucchini Fritti (V)	8	Rosemary Fries (V)	6	Charred Greens (V)	8
Sicilian Tomato Salad (V)	8.5	Autumn Salad (V)	7	Rocket & Parmesan Salad	8

SELECTION OF WINES BY THE GLASS

WHITE				RED			
	Grape	175ml	250ml		grape	175ml	250ml
Soave Classico Cantina di Monteforte	<i>Garganega</i>	9.80	14.00	I Muri, Vigneti del Salento	<i>Negroamaro</i>	9.80	14.00
Sauvignon, Ponte del Diavolo	<i>Sauvignon Blanc</i>	11.50	16.20	Montepulciano d'Abruzzo, Il Faggio	<i>Montepulciano</i>	11.80	16.50
Pinot Grigio, Kellerei Bozen	<i>Pinot Grigio</i>	12.50	17.80	Valpolicella Classico "Masù di Jago", Recchia	<i>Corvina, Rondinella, Molinara</i>	12.30	17.60
Pinot Blanc Cave de Ribeauvillé	<i>Pinot Blanc</i>	13.30	19.00	Chianti Colli Aretini, Mannucci Droandi	<i>Sangiovese</i>	15.70	22.00
Giunco, Cantina Mesa	<i>Vermentino</i>	14.14	19.80	Sherazade, Donnafugata	<i>Nero d'Avola</i>	13.40	18.80
Gavi di Gavi, "Lugarara" La Giustiniana	<i>Cortese</i>	14.50	20.80	Malbec, Pulenta Estate	<i>Malbec</i>	13.90	19.80
Mâcon-Villages, Philippe Charmond,	<i>Chardonnay</i>	14.70	20.60	Rossese di Dolceacqua, Terre Bianche	<i>Rossese</i>	14.80	21.00
Pigato Terre Bianche	<i>Pigato</i>	20.16	28.80	Pinot Noir, Alois Lageder	<i>Pinot Noir</i>	15.50	22.00
Lugana "Molin", Ca' Maiol	<i>Turbiana</i>	21.00	30.00	Moulis en Médoc, Château Mauvesin Barton	<i>Cab. Sauv. Merlot</i>	16.70	24.00
Sancerre, Domaine des Brosses	<i>Sauvignon Blanc</i>	125ml 16.20	175ml 23.10	Guidalberto, Tenuta San Guido	<i>Cab Sauvignon, Merlot</i>	23.00	32.70
Pouilly-Fuissé Clos Du Roy, Dominique Cornin	<i>Chardonnay</i>	23.40	33.40	Pelago, Umani Ronchi	<i>Montepulciano, Cab. Sauv. Merlot</i>	23.90	35.50
Soave "La Rocca", Pieropan	<i>Garganega</i>	24.30	34.70	Barolo, Giovanni Rosso	<i>Nebbiolo</i>	24.30	34.50
Abtsberg, Spatlese, Maximin Grünhaus	<i>Riesling</i>	27.00	38.60	FIZZY		125ml	

BEER

bottle	7.00	Moretti 4.6%ABV
	7.50	Peroni Nastro Azzurro Capri 4.2%ABV
	10.00	Cornish Orchards Golden Cider 5%ABV
draft	6.00	Peroni Alcohol Free Lager 0.0% ABV
	8.50/ 5.00	Peroni Pint and 1/2 Pint

ROSÉ

	175ml	250ml
Villa Estérelle Château du Rouët	<i>Blend</i>	14.40 20.16
Chiarretto "Roseri" Ca' Maiol	<i>Blend</i>	19.30 27.00

Still & Sparkling Water (750ml)

3.95

The Borneo Orangutan Survival UK

More than ever We are proud supporters of this charity and its valuable work in the plight of the Borneo Orangutans. We hope you will join us in supporting this cause by means of accepting the voluntary £1.50 donation which will appear on your bill. However, if you are not in favour please do let us know and we will remove it.