

NORMA

NIBBLES

Baker's Basket (grissini, focaccia, crostini) 6

almond butter, olive oil

Mixed Olives 6

(nocellara and kalamata)

APERITIVI

Padron Peppers 7

aleppo pepper, tahini sauce (vg, gf*)

Spaghetti Fritters 10

grana padano and truffle sauce

Chickpea Panelle 11

Devon crab aioli (gf)

Smoked Stracciatella 10

focaccia crostini, cracked black pepper (v, gf*)



PASTA

Rigatoni alla Norma 20

tomato sauce, aubergine, ricotta salata (v, vg*, gf*)

Black Tagliolini 26

Devon crab, spicy burro bianco (gf*)

Flourless Gnocchi 26

clams, bottarga, black garlic (gf)

Paccheri 26

pulled beef shin, bone marrow (gf*)

Giant Couscous 24

wild sautéed mushroom, mint, fresh truffle, almond coulis (vg)



CONTORNI 8

Spiced Fried Potatoes

Charred Heritage Carrots,

olive oil (gf)

Grilled Broccoli,

aleppo salt, lemon dressing (gf)

Spinach Salad,

crispy chickpeas, sesame dressing (gf)

Romanesco Cauliflower,

almond labneh, ricotta salata (vg*, gf)

ANTIPASTI

Truffle Arancini 12

stracciatella and porcini mayo (v)

Burrata 16

asparagus and endive shavings, almond vinaigrette, fresh truffle (v, gf)

Seared Tuna 15

harissa honey, mint salsa, lemon aioli (gf)

Scallops Confit 16

agrodolce truffle salsa, kumquat, tobiko (gf)

Grilled Octopus 18

yellow tomato sauce, panzanella (gf*)

Beetroot Cured Salmon 18

feta & blood orange labneh, fennel pollen (gf)

Beef carpaccio 16

baba ganoush salsa, sweet potato and orange puree (gf)



SECONDI

'Norma' Parmigiana 22

aubergine, parmesan, tomato, mozzarella (v)

Slow-cooked Beef Blade 24

purple potato puree, salsa verde (gf)

Grilled Pork Belly 26

paprika cannellini puree, red harissa, pistachio pangrattato (gf*)

Glazed Black Cod 33

marsala, chestnuts, sweet potato & orange puree (gf)

Levantine Lamb Shank 42

pomegranate molasses, Jerusalem artichoke puree, coriander, cumin (gf)

Spiced Dover Sole Goujons 40

saffron burro bianco, pea shoots, salmon roe

Crusted Globe Artichoke 22

sunchoke & almond butter puree, pangrattato (vg, gf*)

We are happy to provide information on food allergies and intolerances on request and cater for it, please ask a member of the staff. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian, (vg) vegan, (vg*) ask for vegan, (gf) gluten free, (gf*) ask for gluten free. All prices are inclusive of VAT.