

BITES

Selection of Focaccias 6.5
Maldon Sea Salt & Rosemary / Roasted Tomato
Both served with Apulian extra virgin olive oil & balsamic vinegar (619 kcal)

Pita 10.5
Crushed tomato, roasted shallots, tahini & yoghurt (430 kcal)

Crab Croquettes 8.5
Aioli (226 kcal)

Morcon Iberico 9.75
Cugná & baguette (434 kcal)

STARTERS

Butterbean Hummus 12
Muhammara, gem & pickled shimeji (386 kcal)

Asparagus 16
Whipped feta & pistachio (510 kcal)

Cuttlefish “Non-Spaghetti” 14
Parsley sauce, anchovy & mullet roe crumble, garlic & chilli (67 kcal)

Grilled Baby Squid 16.5
Granny Smith apple, cucumber gazpacho & salmon roe (110 kcal)

Purple Prawns 21 / 27
3 each or 5 each
Pea hummus, Italian celery & za’atar (248 / 275 kcal)

Ras el Hanout Beef 23.5
Artichoke tahini, broad beans & fried shallots (743 kcal)

Lamb Kofta 16.5
Tahini & pickled mushrooms (910 kcal)

Add black truffle on any dish 7



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All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server. Please note: the recommended daily calorie intake is 2000 kcal for women and 2500 kcal for men. All calories provided per dish are based on 1 serving.

PASTAS & SALADS

Paccheri Asparagus 26
Black truffle & Parmesan (1014 kcal)

Tonnarelli Verace Clams 26
Garlic, chilli & parsley (657 kcal)

Lobster Linguine 37
Datterini tomatoes & basil (1108 kcal)

Maccheroncini 22.75
Lamb ragú (1218 kcal)

Greek Salad 17
Datterini tomatoes, green peppers, Kalamata olives, capers, red onions, oregano & feta (647 kcal)

Avocado & Roasted Salmon 21
Baby gem, radicchio tardivo, burnt corn, pea shoots & Tabasco mayonnaise (658 kcal)

FROM THE GRILL

Cornish Squid 24
Cannellini beans & ‘nduja stew & chive aioli (792 kcal)

Red Mullet, Cuttlefish & Mussels 21
Saffron fregola (519 kcal)

Octopus 27.85
Labneh, Kalamata olives, capers, raw fennel, sun-dried tomatoes, za’atar & smoked paprika (450 kcal)

Whole Sea Bream 32.75
Green harissa & Amalfi lemon - 800 gr (208 kcal)

Spiced Half Chicken 24
Lemon, garlic & jus (1381 kcal)

Presa Iberica 26
Chimichurri, ajo blanco & shimeji mushrooms (1156 kcal)

LDF Beef Ribeye 39.5
Red wine sauce & French fries
35 days aged - 250 gr (1189 kcal)

SIDES

Green Salad 5.75
Gem, cucumber, lamb lettuce, celery & raw courgette (194 kcal)

Heritage Tomatoes 6.5
Oregano & Maldon Sea Salt (391 kcal)

Stewed Green Beans 9
Tomato & shallots (351 kcal)

Grilled Asparagus 11
(46 kcal)

French Fries 6
(1168 kcal)

K

ALL-DAY
DINING /
À LA CARTE

