

GROUP MENU

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ANTIPASTI

Pugliese burrata, peas, broad beans & Cantabrian anchovies	19
Seared Yellowfin tuna, blood orange & chilli	22
Vitello tonnato	24

PASTA

Carbonara, guanciale & pecorino	29
Red mullet & black olives tagliolini	30

SECONDI

Buttermilk Black Prestige chicken milanese & caesar salad	29
45 day dry aged beef sirloin on the bone & summer truffle	44
Grilled monkfish, Jerusalem artichokes & monk's beard	36

CONTORNI

Zucchini fritti	10
Rosemary fries	7
Rocket & parmesan	8
Sicilian tomato salad	9

DESSERTS

Tiramisù	11
Yorkshire rhubarb - Torched meringue & fior di latte gelato	12
Pistachio Choc Ice - made with Amadei chocolate	8
Artisan Cheeseboard	16



If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.