



BRUNCH

Choose 3 antipasti and a sharing main - 60 per 2 person sharing

Add a bottle of champagne - 50

BREAKFAST

Coconut yoghurt

fresh berries, granola, berry compote (VE)(GF) - 10

Rucola Pancakes

*winter berry compote, vanilla Chantilly cream, maple syrup
(E)(G)(MI) - 12*

Uova in Camicia

*sourdough pizza base, Arrabbiata sauce, poached eggs,
hollandaise - Prosciutto, Smoked salmon or Spinach
(E)(F)(G)(L)(MI)(S) - 15*

SALADS

Radicchio Salad 10 / 16

*walnut dressing, chicory, pickled beetroot, candied walnuts
(S)(N)(MU)*

Rucola Ceasar

*gem lettuce, anchovies, focaccia croutons, Parmesan
(MI)(F)(MU)(S)(SO)(G) - 10 / 16*

PIZZA

Margherita

Sicilian plum tomato, mozzarella (G)(MI)(V)(L) - 17

Prosciutto & Rocket

*Sourdough base, basil tomato sauce, aged parmesan
(G)(MI)(L) - 19*

ANTIPASTI

Grilled courgette

fresh milk ricotta salad (MI)(G)(L)(S)(V) - 6

Fritto misto (MI)(F)(CR)(G) - 6

Peperonata (VE)(GF) - 5

Baked Scamorza (MI)(G)(L)(S)(V) - 7

Gin cured salmon (S)(F)(SO) - 7
courgette ribbons, honey yoghurt, guidillas

MAINS

Roast free range chicken

garlic, rosemary, lemon, asparagus, rosti (S) - 22

Cornish market fish

purple sprouting broccoli, sea herbs (F)(MI)(GF) - 27

Aubergine Parmigiana

tomato, basil (VE)(GF) - 21

DESSERTS

Milk chocolate hazelnut "mini doughnuts" (E)(G)(MI)(N)(V) - 9

Tiramisu (E)(MI)(G)(V) - 10

Selection of ice cream and sorbet (MI)(V)(GF)(E)(N) - 6

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (PN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs

(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian

Whilst we take precautions to prevent cross contamination, food may contain traces.

Please inform staff of any allergies.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.