

Sourdough & black garlic butter	5.5
Puglian burrata, Calabrian chilli & cracked fennel	9.9
D.O.P Nocellara & gordal olives	4.5
Boquerones, arbequina olive oil	6.9
Selection of 3 artisan cured meats w/ cornichons	15/18
<i>Salame ventricina / 26-month Prosciutto di Parma / Jamón ibérico</i>	5.9
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Burnt leek, mustard & shallot vinaigrette, fine herbs	9.5
Treviso radicchio, tarocco fire orange, fennel, pistacchio	9.9
Crispy jerusalem artichoke, velouté, truffled pecorino	9.9
Tropea onion, hazelnut beurre noisette, aged balsamic, gorgonzola	10.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	10.5
Cured wild black bream, bottarga, lemon, agretti, crispy capers	12.9
Cornish cuttlefish cooked over fire, pimentón vinaigrette, aioli	14.5
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Cavolo nero tagliatelle, chilli, pangritata, pecorino, confit yolk	17.9
Catalan stew of bream, prawns, mussels, fondant potato & almond picada	24.5
Whole poussin, mushroom, jamón ibérico, armagnac & tarragon cream	26.5
Iberico pork bellota presa 'caesar', puntarelle, anchovy, parmesan, crouton	24.5
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Ratte potatoes, café de Paris butter	6.5

Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

50p from every burrata sold is donated to The Mazi Project

Cheese

Served with crackers & quince membrillo

Fourme d'Ambert Blue	9
<i>Cow's milk, raw, semi-soft, 5 weeks aged, unpasteurised – rich, creamy, tangy</i>	
Brillat-Savarin	9
<i>Cow's milk, raw, soft, 1 month aged, pasteurised – triple creamed, mushroom, butter</i>	
Comte	9
<i>Cow's milk, raw, hard, 6 months aged, pasteurised – nutty, fruity, sweet</i>	
Quesos y Besos	9
<i>Goat's milk, soft, 1 month aged, ash-matured, pasteurised – white almonds, charcoal, funky</i>	

Selection of 3 artisan cheeses 14 / 18

Served with crackers & quince membrillo

Dessert

Chocolate & Armagnac truffles	5
Tiramisu, orange, nutmeg, cocoa	8.9
Tarta de Santiago, Amalfi lemon, valencian almond, cultured cream	8.5
Choux au craquelin, chocolate mousse, praline cream	8.5

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