

# Menu

## STARTERS

<b>Seared Octopus</b> Cauliflowers, creamy potato and Nduja sauce	£ 15.5
<b>Fried Courgette Flowers</b> Fava beans Pesto and Shaved Pecorino Cheese	£ 15.5
<b>Pan Roasted Asparagus</b> Maltese Sauce and Lard	£ 13.5
<b>Beef Tartare</b> Cantabrian Anchovies, Capers and Mustard	£ 16.5

## PRIMI

<b>Buffalo Ricotta Ravioli, Peas and mint</b>	£ 16
<b>Bigoli alla Carbonara</b>	£ 17
<b>Wild Garlic and Morel Mushrooms Risotto</b>	£ 21

## MAINS

<b>Rack of Lamb and Slow-Cooked Lamb Breast</b> Served with Seasonal Vegetables	£ 34
<b>Beef Rib Eye</b> Roasted New Potatoes	£ 36
<b>Red Snapper</b> Snow Peas, Fennel Puree and Fava Beans	£ 28

## SIDES

<b>Roasted potatoes</b>	£ 5
<b>French Beans</b>	£ 5
<b>Butter spinach</b>	£ 5

## DESSERTS

<b>Strawberry and Custard Millefoglie</b>	£ 8
<b>Panna Cotta, Rhubarb and Basil Sorbet</b>	£ 9
<b>Homemade Gelati and Sorbets</b>	£ 5



Please let us know if you have any food allergies or special dietary requirements  
A discretionary service charge of 12.5% will be added to your final bill