

Menu

STARTERS

Seared Octopus Cauliflowers, Creamy potato and Nduja sauce	£ 15.5
Carciofi alla Romana (Roman Style Artichokes) Pecorino and Saffron	£ 14.5
Celeriac Tart Burnt Apple, Autumnal Truffle, Walnuts	£ 14.5
Beef Fillet Carpaccio Fried Capers, Pickled Mushrooms, Toasted Almonds	£ 16.5

PRIMI

Sunchoke Ravioli, Egg Yolk & Parmesan Cream and Bottarga	£ 20
Lasagna alla Bolognese	£ 17
Risotto Pumpkin and Amarone Wine	£ 19

MAINS

Lamb Rack Black Cabbage, Roasted Polenta, Carrot puree	£ 30
Venison Loin and Braised Shoulder Celeriac, King Oyster Mushrooms, Red Cabbage, Cranberry Jus	£ 38
Fish of the day Lentils, Crispy Parma Ham	£ -

SIDES

Roasted potatoes	£ 5
Tenderstem Broccoli	£ 5
Butter spinach	£ 5.5

DESSERTS

Chocolate Fondant, Zabaione and Pistachio Gelato	£ 9
Millefoglie, Mascarpone & Chestnut and Vanilla Custard	£ 9
Homemade Gelati and Sorbets	£ 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