

Menu

STARTERS

| | |
|---|--------|
| Seared Octopus | £ 15.5 |
| Cauliflowers, Creamy potato and Nduja sauce | |
| Beef Heart Tomato Panzanella | £ 13 |
| Watermelon, Bread croutons, Tropea Red Onions | |
| Melon and Parma Ham | £ 14.5 |
| Served with Buffalo Mozzarella and Figs | |
| Beef Tartare | £ 16 |
| Crispy Potatoes and Pickled Giardiniera | |

PRIMI

| | |
|---|------|
| Aubergine Ravioli, Roasted tomato, Stracciatella cheese, Basil | £ 18 |
| Spaghetti alle Vongole, Parsley Emulsion | £ 21 |
| Cherry Vine tomato Paccheri | £ 14 |

MAINS

| | |
|--|------|
| Lamb Loin | £ 35 |
| Aubergine puree and Baby vegetables | |
| Aged Sirloin Tagliata | £ 32 |
| Onion relish and fingerling potatoes | |
| Seared Tuna | £ 29 |
| Courgettes, Avocado and Mediterranean dressing | |

SIDES

| | |
|-------------------------|-------|
| Roasted potatoes | £ 5 |
| French Beans | £ 5 |
| Butter spinach | £ 5.5 |

DESSERTS

| | |
|--|-------|
| Amalfi Lemon Tart, Fior di Latte Gelato | £ 8.5 |
| Peach and Amaretto Semifreddo, Basil Sorbet | £ 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