

# Menu

## STARTERS

<b>Seared Octopus</b>	£ 15.5
Cauliflowers, creamy potato and Nduja sauce	
<b>Fried Courgette Flowers</b>	£ 15.5
Fava beans Pesto and Shaved Pecorino Cheese	
<b>Spring Salad</b>	£ 14
Asparagus, Baby Courgettes, Baked Ricotta and Cherry Dressing	
<b>Vitello Tonnato</b>	£ 16.5
Capers and Microgreens	

## PRIMI

<b>Wild Garlic Ravioli, Potatoes and Chanterelle Mushrooms</b>	£ 17
<b>Seafood Paccheri</b>	£ 22
<b>Risotto Wild Asparagus, Acid Butter and Parmesan</b>	£ 20

## MAINS

<b>Rack of Lamb</b>	£ 32
Charred Artichoke, Pea Puree, Peppercorn Sauce	
<b>Veal Cotoletta Alla Milanese 300 gr</b>	£ 36
Served with Roasted Potatoes	
<b>Fish of the day</b>	£ -
Fregola, Guazzetto and Seasonal Vegetables	

## 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>Chocolate-Cherry Heart Parfait, Buttermilk and Honey Gelato</b>	£ 9.5
<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