

## To Share

Bagna Cauda, Seasonal Crudité ~ 14  
Cobble Lane, London Cured Pork Collar and Venison Salami ~ 16



## Starters

Seared Hand Dived Scallop, Champagne, Trout Roe, Finger Lime ~ 28  
Roast Veal, Tonnato, Capers, Fried Shallots ~ 20  
Seabass Crudo, Fennel, Navelina Orange ~ 17  
La Latteria Burrata, Fresh Peas, British Asparagus, White Balsamic ~ 22  
Hereford Beef Crudo, Imperial Oscietra Caviar 10g, Monk's Beard ~ 45



## Pasta

Orecchiette, Romana Courgettes, Datterini Tomatoes, Smoked Almonds ~ 17  
Fresh Ricotta Tortelloni, Broad Beans, Wild Garlic, Pecorino Romano ~ 19  
Veal and Pork Genovese Agnolotti, Preserved Black Winter Truffle, Parmesan ~ 31  
Shellfish Risotto, Prawns, Baby Squid, Sicilian Lemon ~ 28

## Mains

- Farinata, Tropea Onions, San Marzano Tomatoes, Taggiasche Olives ~ 24  
Seared Yellowfin Tuna, Agrodolce Onions, Salmoriglio ~ 34  
Brixham Cod, Borlotti Beans, Mussels, Sea Vegetables ~ 36  
Blythburgh Pork Collar, Roast Treviso, Salsa Verde ~ 30  
Hereford Beef Fillet, Black Garlic, White Asparagus ~ 50



## Sides

- Piattone Beans, Tomato, Garlic ~ 9  
Fried Pink Firs, Rosemary ~ 7  
Little Gem, Crema Insalata, Pangratatto ~ 7  
Fennel Parmigiana ~ 9

Please inform us of any allergies or intolerances before placing your order.  
Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.  
A discretionary optional service charge of 12.5% will be applied to your bill.