



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, Honeymoon Melon, Amalfi Lemon, Fennel Pollen, Chilli ~ 19
La Latteria Burrata, Sicilian Caponata, Basil ~ 19
Hereford Beef Crudo, Imperial Oscietra Caviar, Sea Purslane ~ 45



Pasta

Orecchiette, Romana Courgettes, Datterini Tomatoes, Smoked Almonds ~ 17
Fresh Ricotta Tortelloni, Broad Beans, Mentuccia, Pecorino Romano ~ 19
Veal and Pork Genovese Agnolotti, Australian Black Winter Truffle, Parmesan ~ 34
Shellfish Risotto, Prawns, Baby Squid, Sicilian Lemon ~ 28



Mains

- Farinata, Tropea Onions, San Marzano Tomatoes, Taggiasche Olives ~ 24
Seared Yellowfin Tuna, Marinated Peppers, Capers ~ 32
Roast Cod, Borlotti Beans, Shetland Mussels, Sea Vegetables ~ 34
Blythburgh Pork Collar, Roasted Peach, Rainbow Chard, Pistachio ~ 30
Hereford Beef Fillet, Black Garlic, Courgette Flower, Friggiteli Peppers ~ 52



Sides

- Green Piattone Beans, Tomato, Garlic ~ 8
Fried Pink Firs, Rosemary ~ 7
Little Gem, Crema Insalata, Pangratatto ~ 7
Aubergine Parmigiana ~ 12

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 15% will be applied to your bill.