

40 for two-courses | 45 for three-courses

ANTIPASTI	<p>Parmigiana (v) <i>Fried aubergine, mozzarella, roasted tomatoes, spenwood cheese</i></p> <p>Fave e cicoria (ve) <i>Fava bean hummus, raw & pickled vegetables</i></p> <p>Fritto misto <i>Deep-fried fish, Pembrokeshire seaweed, olive & caper mayo</i></p>	
SECONDI	<p>Spaghettoni seppie e carciofi <i>Cuttlefish, crispy artichoke hearts</i></p> <p>Ciambotta di verdure (ve) <i>Heritage carrot, turnip, celeriac, hen of the wood, Welsh black truffle</i></p> <p>Ragu orecchiette <i>Slow-cooked feather blade of beef, parsley pistou, millstone cheese crisp</i></p> <p>Costata di manzo alla griglia <i>1kg 28-day dry-aged porterhouse (to share between two), grilled roscoff onion</i></p>	<p>30pp supplement</p>
CONTORNI	<p>Green herb salad (v / ve)</p> <p>Hispi cabbage & red pepper pesto (v / ve)</p> <p>Roast potatoes, rosemary, garlic (v / ve)</p> <p>Burnt leek, aubergine, capers (v / ve)</p>	<p>4</p> <p>5</p> <p>5</p> <p>5</p>
DOLCE	<p>Mela cotogna arrostita (ve) <i>Roasted quince, orange sorbet, mulled Primitivo</i></p> <p>Caffe leccese <i>Coffee, salted caramel, dark chocolate & almond cremeux</i></p> <p>Formaggio, figs, truffle honey, crackers</p>	

(v) vegetarian | (ve) vegan
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.