

40 for two-courses | 45 for three-courses

CICCHETTI	Bombette di maiale <i>Huntsham Farm pork shoulder, caciocavallo cheese, parsley pistou, padron peppers, Welsh black truffle</i>	
ANTIPASTI	Parmigiana (v) <i>Fried aubergine, mozzarella, roasted tomatoes, spenwood cheese</i>	
	Risotto (v / ve) <i>Wild mushrooms, walnuts, crispy sage, tarragon, spenwood</i>	
	Fritto misto <i>Assorted deep-fried fish, Pembrokeshire seaweed, olive &amp; caper mayo</i>	
SECONDI	<i>Served with creamed potatoes (v) &amp; Hispi cabbage &amp; red pepper pesto (v / ve)</i>	
	Spaghettoni alle vongole <i>Clams, garlic, extra virgin olive oil, bottarga</i>	
	Ciambotta di verdure (ve) <i>Heritage carrot, turnip, celeriac, hen of the wood mushroom, black garlic, Welsh black truffle</i>	
	Pancia di maiale <i>Crispy pork belly, soy glaze, celeriac, chard, apple</i>	
CONTORNI	Autumn garden salad (ve)	4
	Creamed potato (v)	5
	Grilled hispi cabbage, red pepper pesto, crispy shallot (v / ve)	5
	Honey-glazed heritage carrots, cumin, pumpkin seeds (v / ve)	6
DOLCE	Mela cotogna arrostita (ve) <i>Roasted quince, orange sorbet, mulled Primitivo</i>	
	Caffe leccese <i>Coffee, salted caramel, dark chocolate &amp; almond cremeux</i>	
	Formaggio, figs, truffle honey, crackers	

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

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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.

