

25 for two-courses | 30 for three-courses

APERITIVO	Tagliere di salumi	12
	<i>British cured meats, capers, olives, roasted tomatoes</i>	
	Frutti di mare	11/22
	<i>3 or 6 Pembrokeshire Atlantic Edge oysters, shallot, tabasco</i>	
	Apuglian olives (ve)	6
	Focaccia (ve)	4
	<i>Extra virgin olive oil, sea salt</i>	
ANTIPASTI	Parmigiana (v)	
	<i>Fried aubergine, roasted tomatoes, mozzarella</i>	
	Bruschetta	
	<i>Stracciatella cheese, tomatoes, grilled pane casereccio, anchovies</i>	
	Risotto (v / ve)	
	<i>Wild mushrooms, walnuts, crispy sage, tarragon, spenwood</i>	
PASTA/SECONDI	Fritto misto	
	<i>Assorted deep-fried fish, Pembrokeshire seaweed, olive & caper mayo</i>	
	Ragu orecchiette	
	<i>Slow-cooked feather blade of beef, parsley pistou, parmesan</i>	
	Ciambotta di verdure (ve)	
	<i>Heritage carrot, turnip, celeriac, hen of the wood mushroom, black garlic, Welsh black truffle</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, lemon sorbet, mulled Primitivo wine</i>	
	Panna cotta del levante	
	<i>Camomile, passionfruit, dates</i>	
	Formaggio, figs, truffle honey, polenta crackers	

(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.

