

| | | | | |
|-------------|--|-------|---|-------|
| CICCHETTI | Tagliere di salumi <i>British cured meats, capers, olives, roasted tomatoes</i> | 12 | Focaccia (ve) <i>Extra virgin olive oil, sea salt</i> | 4 |
| | Frutti di mare <i>3 Pembrokeshire Atlantic Edge oysters, shallot, tabasco</i> | 11/22 | Olive bella di spagna (ve) <i>Apuglian olives</i> | 5 |
| ANTIPASTI | Burrata (v) <i>Heritage beetroot, chard, sea lettuce, pumpkin seeds</i> | 11 | Parmigiana (v) <i>Fried aubergine, roasted tomatoes, mozzarella</i> | 10 |
| | Gambero rosso <i>5 or 10 red king prawns, garlic & parsley butter</i> | 18/34 | Risotto (v / ve) <i>Wild mushrooms, walnuts, crispy sage, tarragon, spenwood</i> | 13 |
| | Bombette di maiale <i>Pork shoulder, caciocavallo cheese, parsley pistou, padron peppers, Welsh black truffle</i> | 14 | Bruschetta <i>Stracciatella, tomatoes, grilled pane casereccio bread, anchovies, extra virgin olive oil</i> | 8 |
| | Fritto misto <i>Assorted deep-fried fish, Pembrokeshire seaweed, olive & caper mayo</i> | 12 | Polpo alla griglia <i>Grilled octopus, British n'duja, fennel, cannellini beans</i> | 15 |
| ORECCHIETTE | Ragù <i>Slow-cooked feather blade of beef, parsley pistou, parmesan</i> | 18 | Broccoli e salsiccia <i>British n'duja, broccoli, anchovies, parmesan</i> | 20 |
| SPAGHETTONI | Alle vongole <i>Clams, garlic, extra virgin olive oil, bottarga</i> | 22 | Alla poveraccia (v / ve) <i>Tomato, capers, olives, breadcrumbs, spenwood</i> | 16 |
| SECONDI | Pancia di maiale <i>Crispy pork belly, soy glaze, celeriac, apple</i> | 24 | Zuppa di pesce alla gallipolina <i>Clam, mussel & langoustine stew, sea herbs, croutons</i> | 30/50 |
| | Ciambotta di verdure (ve) <i>Heritage carrot, turnip, celeriac, hen of the wood mushroom, black garlic, Welsh black truffle</i> | 22 | Costata di manzo alla griglia <i>250g ribeye steak or 1kg rib of beef, roscoff onion, watercress, black pepper sauce</i> | 35/90 |
| 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 |

(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.

