

Antipasti e Zuppe

Tomato and Basil Soup (V) Parmesan Tuile	9
Burrata di Andria (V) Creamy Fresh Cheese Caponata Castelvetrano Olives Red Pepper Coulis	14
Sicilian Red Prawns Fennel Blood Orange Pomegranate Salad	18
Culatello di Zibello Air-Dried Ham Smoked Aubergine Caviar Gnocco Fritto	15
Fregola Sarda Sardinian Pasta Braised Cuttlefish Clams Tomato Broth	14

Contorni

Rocket & Parmesan Crispy Courgette Duck Fat Roasted Potato Seasonal Vegetables Mixed Salad Sautéed Broccoli Wilted Garlic Spinach	5
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Paste e Risotti

Spaghetti (V) San Marzano Tomato Sauce Basil	11 / 15
Aged Acquerello Risotto Saffron Veal Ossobuco Terrine	18 / 22
Ravioli Stuffed with Buffalo Mozzarella, Courgette Mint and Potato Grilled Octopus	13 / 18
Tagliolini al Granchio Portland Crab Chives Espellette Chilli	18 / 24
Scottish Blue Lobster Linguine Spicy Shellfish Sauce	23 / 31
Spaghetti Carbonara Quail Egg Crispy Guanciale Pecorino	13 / 18

Pesci e Carni

Catch of the Day Crushed Potato Parsley	29
Fritto Misto Scallops Prawns Squid Vegetables Camone Tomato Garlic and Saffron Sauce	19 / 26
Grilled Fish and Shellfish Platter Lemon Extra Virgin Olive Oil Grilled Mediterranean Vegetables	33
Pan Roasted Gressingham Duck Breast Turnip Carrot Spiced Jus	30
Pan Seared Beef Fillet Crispy Artichokes, Seasonal Vegetables	36

International Classics

Club Sandwich Chicken & Bacon Lobster & Avocado	18 / 26	Battered Cod & Chips Mushy Peas Tartar Sauce	22
Smoked Salmon Cream Cheese Shallots Brown Toast	17	7oz Organic Beef Burger Cheddar or Stilton Bacon or Fried Egg	22
Nicoise Salad Grilled Tuna Fillet Bonito Tuna	18 / 21	Caesar Salad Grilled Chicken Prawns	17 / 19

Chef de Cuisine: Eliano Crespi

Please advise your order taker should you have any special dietary requirements or allergies. Detailed allergen information can be provided upon request. A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.