

Nibbles

Gordal olives 4.5

Salted Valencian almonds 4.5

Bread and oil 3/6

Marinated anchovies 5

Sourdough garlic bread 6

Starters

Roast cauliflower and Parmesan arancini with mozzarella and aioli 9

Puglian burata with caponata 12

Calamari Fritti with aioli and lemon 10

Hand dived seared scallops, delicate pumpkin puree, pine nut and sage butter 16

Seared pigeon breast with watercress, hazelnuts and clementines 12

Pastas

Wild mushroom, celeriac and black truffle rigatoni with Parmesan and pangratata 18.5

Ox cheek, Chianti and san marzano tomato ragu with mafaldine and Parmesan 19

Bucatini carbonara - guanciale, Parmesan, pecorino, free range egg and black pepper 19

Lumaconi a la Norma- roast aubergine, pepper and tomato with basil and Parmesan 18

Brown crab cacio e Pepe with spaghetti and Parmesan 19

Daily specials

Forest of Dean venison haunch with celeriac puree and salsa rossa 27

Fillet of beef, porcini cream, Parma ham crisp 33

1/2 lobster, garlic butter and prego fries - Market price

Flat fish on the bone, brown shrimp, lemon and burned butter market price

Seasonal specials

Roast shell on prawns, nduja aioli

Chard and Ricotta malfatti, nonnas sugo, sage and pangratata 18.5

Seabass, winter tomatoes, braised fennel, acqua pazza, fregula market price

Roast brill with creamed Brussel sprouts, caper butter and lemon market price

Rolled slow roasted wild boar, borlotti beans and salsa verde 24

Puddings

Chocolate budino, amaretto, salted almonds and amaretti crumb 8.5

Classic tiramisu - mascarpone, Marsala wine and savordie biscuits 8

Saffron poached pear, sweet mascarpone, candied walnuts 8