

January Menu: A la Carte



Antipasti

Nocellara olives	3.5
Sourdough bread, pane carasau, oil & balsamic	4.8
Salted anchovies	6
Saffron & taleggio arancini	6.5
Smoked swordfish carpaccio & salsa verdi	6.5
Salumi: parma ham, coppa, finocciona & pane carasau	14.5

Primi

Cured salmon, fennel, passionfruit & shiso	7
Beetroot pannacotta, horseradish straciatella & dandelion	7
Pig's head, Kohlrabi, piccalilli & quince	8
BBQ octopus, black garlic mayo, fennel & lampascione	10
Burrata di Bufala, pecan, braised celery & tea raisin	11.5
Slow poached egg, duck prosciutto, braised wheat & shallot	8
Chicken liver brulee, bbq sourdough & gherkin	8.5
Charred pear, walnut ketchup, frozen gorgonzola & ricotta	8

Secondi

Cote de Boeuf (350g)	26	BBQ lamb neck, puntarella, parsley root	17
Rib Eye (300g)	25	Veal chop, pickled zucchini & salsa verde	25
Flat Iron (250g)	19	Duck breast, pistachio, carrot & castelfranco	21
Fillet (250g)	35	Fish of the day	£

*All grill steaks served with peppercorn sauce, pecorino & bitter leaf.
(rare breed grill: Longhorn. Farm: Essex, UK)

Pasta

Lasagne, Pumpkin & porcini, ricotta, sage & almonds	15
Tagliolini, carbonara, poached egg, guanciale & parmesan	16
Risotto, shitake, jerusalem artichoke & parsley	16
linguine, crab, amalfi lemon, garlic & chilli	16
Tortellini, oxtail, parsley root & watercress	16
Pasta of the day (ask your server for today's plate)	£

Contorni

Tomato & Shallot Insalata Polenta Chips Purple Broccoli	4.5
Artichoke Hearts Bitter Leaf Insalata	