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Nibbles

House Marinated Olives <i>vg, df, gf</i> chilli, citrus	4	Croquettes parmesan, prosciutto	7
Blistered Padron Peppers <i>v, gf, df</i> paprika aioli, smoked salt, urfa biber	6	Garlic Pizza <i>df, vg</i> parsley, extra virgin olive oil	8
Fresh House-Made Barbari Bread <i>vg, df</i> sesame, onion seed, first press olive oil	4	Tomato Garlic Pizza <i>df, vg</i> extra virgin olive oil	8

Appetizers

House-Made Labneh <i>v</i> barbari slice, baby beetroot, pistachio	8	La Latteria British Burrata <i>v, gf</i> extra virgin olive oil, lemon zest	10
Crab Salad <i>df</i> green Apple, dill, fennel slaw, barbari crisp	14	Pulled Beef Brisket <i>gf, df</i> hummus, parsley, pomegranate	12
Insalata Caprese <i>gf, v</i> british mozzarella di bufala, tomato, avocado	14	Roasted Aubergine Dip <i>v</i> barbari slice, feta, tahini, mint	8
Panko Crusted Calamari <i>df</i> smoked chilli jelly, parsley	9	Seared Beef Carpaccio <i>gf</i> rocket, caper berries, parmesan	12

Mains

Charred Galician Octopus <i>gf</i> jersey royals, preserved lemon, paprika mayo	14	Grilled Shell-On Tiger Prawns <i>gf</i> garlic butter, fries, salad	15
Seared Tuna Steak <i>gf, df</i> dressed tomatoes, kalamata olives, basil	18	Seared Salmon Filet <i>gf</i> sauteed courgettes rounds, basil emulsion	21
Glazed Barbary Duck Breast <i>gf</i> pickled red cabbage, roasted squash & beetroot salad	15	Spaghetti Carbonara smoked pancetta, cream, egg yolk	14
Veal Scallopini lemon sauce, green beans, crushed potatoes	20	Spaghetti Vongole clams, white wine, chilli	16
Somerset Grass-Fed Harissa Lamb Chops <i>gf</i> yoghurt, cucumber, mint	22	Penne Arrabbiata <i>vg</i> fresh chili, tomato, garlic	12

Insalata

Chicken, Avocado & Baby Gem buttermilk dressing, barbari croutons	13
Chicory, Pear & Gorgonzola <i>v, gf</i> candied walnuts, rocket	8
IOW Cherry Tomatoes <i>vg, df, gf</i> pickled shallots, lovage, sumac	7
Radish, Sugar snap and Garden Pea Salad <i>gf, v</i> green goddess dressing, mint	11

Sides

Butter Lettuce Salad <i>vg, gf</i> dijon dressing, chives	5
Charred Tenderstem Broccoli <i>v</i> tahini yoghurt, urfa biber	6
Truffle Fries <i>df</i> house-made aioli	7
Sauteed Green Beans <i>gf</i> pancetta, caramelised shallots	6

Pizzas

Margherita <i>v</i> mozzarella, tomato, basil	10	'Nduja tomato, 'nduja, burrata, honey	18
Maddox tomato, mozzarella di bufala, bresaola, rocket, parmesan	18	Pucci tomato, mozzarella, parma ham, olive	19
Giardino <i>v</i> tomato, mozzarella, artichoke, mushroom, olive	15	Mushroom Bianco <i>v</i> mixed wild mushrooms, mozzarella, white truffle oil	18
Piccante tomato, mozzarella, pepperoni, chilli	17	Mayfair <i>vg</i> rocket, cherry tomato, basil pesto	16

v: vegetarian - vg: vegan - df: dairy free - gf: gluten free

If you have any allergens please inform a member of service who will advise of all ingredients used.
All prices include VAT and subject to a discretionary 15% service charge.