

A la Carte Menu

Sample Menu

Small Bites

Zucchine Fritte 7

Bruschetta - Fresh bruschetta with grilled marinated red peppers, chopped Burrata and basil 9

Salumi - Mixed artisan Salumi with homemade pickles 9

Tartare di Tonno - Tuna tartare with capers, Sicilian lemon toasted breadcrumbs and shaved fennel 10

Focaccia - Warm focaccia with olives, Prosciutto di Parma and marinated Nocellara green olives 10

Antipasti

Carne Salata - Thinly sliced marinated black Angus beef with violet artichokes, pine nuts, Parmesan and shaved summer truffle 18

Calamari - Pan seared Cornish squid with red chilli, parsley, salted anchovies with fresh cannellini beans and chopped rocket 16

Burrata - Fresh Burrata with grilled marinated Sicilian red pepper, zucchini and aubergines with basil, herb vinegar and roasted datterini tomato crostini 16

Anguilla Affumicata - Smoked eel with mixed beetroot, fresh horseradish and Italian mixed leaves 16

Primi

Cappeletti di Vitello - Fresh pasta stuffed with slow cooked veal and pancetta with Portobello porcini mushrooms and Parmesan 16/24

Pappardelle con Ragù - Wide ribbon fresh pasta with 6 hour slow cooked beef ragù 16/24

Ravioli di Erbette - Fresh pasta filled with mixed greens, ricotta and Parmesan with sage butter 15/21

Risotto di Mare - Seafood risotto with lobster, clams, seabass, mussels, tomato, chilli and parsley 15/21

Secondi

Pesce

Trota di Mare - Wild sea trout with datterini tomatoes, taggiasche olives, capers, parsley, yellow courgettes and rainbow chard 24

Branzino in Cartoccio - Steamed wild seabass fillet with fresh porcini mushrooms, thyme, fennel, vermouth, butter, lentils de castelluccio and spinach 28

Carne

Agnello - Lake District roasted lamb rump with roasted delicata squash, heritage carrots, leeks, Jerusalem artichokes and salsify with jus and salsa d'erbe 36

Cotoletta di Vitello - Roasted veal chop with girolles mushrooms, veal jus and braised greens 38

Dolci

Pannacotta - with almond croquante, raspberries, cantuccini biscotti and vanilla 8

Amalfi lemon tart - with crème fraiche 7

Soft chocolate cake - with crema di mascarpone 8

Ricotta cheesecake - with marinated pears, sultanas and Marsala 8

Please speak to a member of the team if you have any dietary allergies or intolerances

Contorni

Bruschetta and Focaccia 4

Italian Spinach 7

Rocket, tomato salad and ricotta salata 5

Mashed Roseval potato with new season olive oil 6

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added to the final bill.