

TO START..

We suggest 2 plates per person

The dishes will be served as they are ready from the kitchen

Provence-style vegetable caponata ✓ Caponata de légumes de Provence	£9
Seared octopus, raw and cooked artichokes Poulpe snacké, artichauts cuits et crus	£14
Stone bass carpaccio and pine nuts Carpaccio de maigre et pignons de pin	£12
Burrata, marinated aubergine, capers and black olives ✓ Burrata, aubergine marinée, câpres et olives noires	£12
Lightly creamy farm eggs, truffle, lardo di Colonnata bread sticks Œufs fermiers légèrement crévés, toast de lardo di Colonnata	£14
Rivea salad wrapped in socca Salade Rivea	£9
Sautéed gamberoni, squid and cuttlefish Gamberoni sautés, calamars et seiches	£12
Marinated line-caught sea bream, citrus Dorade rose marinée aux agrumes	£12
Delicate coco bean broth, ricotta and Parma ham Fin bouillon de haricot coco, ricotta et jambon de Parme	£14
Beef tartare, rocket and Parmesan shavings Tartare de bœuf, roquette et copeaux de parmesan	£12
Aged Italian cold cuts Charcuterie italienne	£10
Cookpot of potatoes and ceps, herb pesto ✓ Cookpot de pommes de terre et cèpes, pesto d'herbes	£16
Seasonal vegetables cooked in a cocotte ✓ Cocotte de légumes de saison	£10
Homemade tagliolini, cacio & pepe ✓ Tagliolini maison, cacio & pepe	£14
Wild mushroom risotto ✓ Risotto aux champignons sauvages	£16
Potato gnocchi, sage and Parmesan ✓ Gnocchi de pomme de terre, sauge et Parmesan	£14

✓ vegetarian dish

LITTLE BITES

Crispy socca ✓ £5 Socca croustillante	
Roasted panisse with condiments £9 Panisse dorée & condiments	
Tigelle, pesto and rocket ✓ £7 Tigelle, pistou et riquette	
Tigelle, Parma ham £7 Tigelle au jambon de Parme	

MAIN COURSES

Herb-crusted cod, minestrone broth Cabillaud en croûte d'herbes, bouillon d'un minestrone	£26
Turbot, ceps and basil Turbot au naturel, cèpes et basilic	£29
Roasted guinea fowl, green lentils and guanciale Pintade rôtie, lentilles vertes et guanciale	£26
Braised wild boar, seasonal vegetables Sanglier braisé, légumes de saison	£29
Scottish aged beef prime rib tagliata with taggiasca olives Tagliata de bœuf écossais, olives taggiasche	£28

CHEF'S SUGGESTION

served for two

Veal chop, butternut squash and chestnuts Côte de veau, courge musquée et châtaignes	£68
White truffle tagliolini Tagliolini à la truffe blanche	£55

SIDES ✓

Seasonal vegetables £7 Légumes de saison	
Butternut squash and wild mushrooms £7 Courge musquée et champignons sauvages	
Wild rocket salad, Parmesan shavings £7 Riquette, copeaux de parmesan	
Roasted tiny potatoes with thyme £5 Pommes de terre ratte rôties au thym	

CHEESE & DESSERTS

Italian cheese selection Sélection de fromages italiens	£7
Delizia al limone Tarte au citron meringuée	£7
Chocolate and pear tart Tarte au chocolat et à la poire	£7
Cookpot of apple and blackberries Cookpot de pomme et mûres	£9
Caprese tart, vanilla ice cream Tarte 'Caprese', glace à la vanille	£7
Tiramisù	£7
Homemade ice cream and sorbet Glaces et sorbets maison	£6

Please ask your waiter for information on food allergens or any special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill.