

ANTIPASTI

Quinoa salad with broccoli and kale hummus, asparagus, carrots and raspberry sauce <i>Insalata di quinoa con hummus di broccoli e cavolo nero, asparagi, carote e salsa di lamponi</i>	£14.00
Cream of burrata from Andria with ratatouille <i>Stracciatella di burrata di Andria con ratatouille</i>	£16.00
Soy-glazed octopus with pearl onions, saffron potatoes and corn sauce <i>Polpo glassato con cipolline, patate allo zafferano e salsa di mais</i>	£18.00
Pan-fried scallops with broad beans puree, pork rinds and orange sauce <i>Capesante con purea di fave, con cotica soffita e salsa all'arancia</i>	£22.00
Smoked tuna tartare with crispy duck egg yolk and avocado puree <i>Tartara di tonno affumicato con uovo d'anatra croccante e purea di avocado</i>	£18.00
Beef tartare with Norcia black sauce and crushed hazelnuts <i>Tartare di manzo con salsa al tartufo di Norcia e nocciole</i>	£25.00

ZUPPE, PASTE E RISOTTI

Garden pea soup with cream of burrata <i>Zuppa di piselli con crema di burrata</i>	£14.00
Risotto with prawns, basil, white asparagus and lobster bottarga <i>Risotto con gamberi, basilico, asparagi bianchi e bottarga d'astice</i>	£22.00
Homemade duck ravioli with beetroots, watercress puree and jus <i>Ravioli con ripieno d'anatra, barbabietole e purea di crescione</i>	£18.00
Linguine with Scottish lobster, chilli and Pachino tomato sauce <i>Linguine all'astice Scozzese, peperoncino e salsa al pomodoro Pachino</i>	£32.00
Courgette and Pecorino Romano rolls with cherry tomato sauce <i>Cannelloni di zucchine e Pecorino Romano con salsa di pomodoro ciliegino</i>	£16.00
Homemade tagliolini with Primo sale cheese, broad beans and Norcia black truffle <i>Tagliolini con Primo sale, fave e tartufo nero</i>	£18.00

Should you have any questions regarding the allergens, the content or preparation of our food please ask a member of our team.

All of the above can be served as main course dishes for a supplement of £8.00.

All prices are inclusive of VAT. Discretionary service of 12.5% will be added to the bill.

SECONDI

Leek flan with poached quail eggs, violet potatoes and vegetable jus <i>Flan di porro con uova di quaglia, patate viola e ristretto di vegetali</i>	£20.00
Sautéed barley with artichokes, broccoli and mangetout <i>Orzo perlato con carciofi, broccoli e taccole</i>	£20.00
Poached turbot fillet with glazed peas, baby courgettes, celeriac puree' and bisque <i>Filetto di rombo con piselli glassati, zucchine, purea di sedano rapa e bisque</i>	£32.00
Dover sole with grilled asparagus and Mediterranean sauce <i>Sogliola con asparagi grigliati e salsa Mediterranea</i>	£44.00
Wild sea bass in salt crust and seasonal vegetables <i>Branzino in crosta di sale e verdure di stagione</i>	£42.00
Duck breast with braised endive, honey and lavender sauce <i>Petto d'anatra con indivia e salsa di miele e lavanda</i>	£30.00
Cannon of lamb with red cabbage mousse, cassava, fennel and jus <i>Filetto d'agnello con cavolfiori e purea di patate dolce</i>	£32.00
Scottish beef fillet with Jerusalem artichoke foam, baby leeks and potatoes <i>Filetto di manzo Scozzese con spuma di topinambur, porri e patate</i>	£40.00

Should you have any questions regarding the allergens, the content or preparation of our food please ask a member of our team.

All of the above can be served as main course dishes for a supplement of £8.00.

All prices are inclusive of VAT. Discretionary service of 12.5% will be added to the bill.