

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, grilled vegetables, basil and olive oil <i>Stracciatella di burrata, verdure grigliate, olio al basilico</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
Seared scallops, tomato, mozzarella and basil <i>Capesante alla caprese</i>	£22.00
Smoked tuna tartare, crispy duck egg yolk and avocado puree' <i>Tartara di tonno affumicato, uovo d'anatra croccante e purea di avocado</i>	£18.00
Beef tartare with Norcia black truffle, hearths of palm and crushed hazelnuts <i>Tartare di manzo, , tartufo di Norcia, cuori di palma e nocciole</i>	£25.00

ZUPPE, PASTE E RISOTTI

Spring vegetables minestrone <i>Minestrone di verdure di stagione</i>	£12.00
Risotto with beetroots, Robiola cheese and lime <i>Risotto con rapa rossa, Robiola e lime</i>	£16.00
Homemade duck ravioli with beetroots and watercress puree' <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>	£34.00
Tortelloni crab with green apple, shellfish sauce <i>Tortelloni di granchio con mela verde e salsa di crostacei</i>	£16.00
Homemade tagliolini with red mullet ragout, saffron and sourdough crumble <i>Tagliolini con ragout di triglia, zafferano e panura</i>	£16.00

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 dishes can be served as a main course at a supplement of £8.00.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.

SECONDI

Barley with sautéed mushrooms, hemp seeds, roots and vegetables sauce <i>Orzo perlato, funghi, semi di canapa e ristretto di vegetali</i>	£20.00
Halibut, lentil salad, clams and saffron aioli sauce <i>Rana pescatrice, insalata di lenticchie, vongole, salsa aioli allo zafferano</i>	£28.00
Dover sole, crispy asparagus, wild mushrooms, lemon verbena sauce <i>Sogliola con asparagi impanati, funghi, salsa di lemon verbena</i>	£44.00
Wild sea bass in salt crust and steamed vegetables <i>Branzino in crosta di sale e verdure al vapore</i>	£42.00
Suckling pig, artichokes and quince jelly <i>Maialino con carciofi e mele cotogne</i>	£28.00
Roasted loin of lamb, red cabbage, cassava, shallots and blackberry jus <i>Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di more</i>	£32.00
Scottish beef fillet, bone marrow with herbs crust, potatoes and baby lettuce <i>Filetto di manzo Scozzese con crosta di midollo ed erbe e patate arrosto</i>	£42.00

TASTING MENU

Seared scallops, tomato, mozzarella and basil
Capesante alla caprese



Soy-glazed octopus with pearl onion, saffron potatoes and corn sauce
Polpo glassato con cipollinhe, patate allo zafferano e salsa di mais



Homemade duck ravioli with beetroots and watercress puree'
Ravioli con ripieno d'anatra, barbabietole e purea di crescione



Dover sole, crispy asparagus, wild mushroom, lemon verbena sauce
Sogliola con asparagi impanati, funghi, salsa di lemon verbena

OR

Roasted loin of lamb, red cabbage, cassava, shallots and blackberry jus
Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di more



Chocolate and pistachio fondant with vanilla and cherries ice cream
Fondente al cioccolato e pistacchio con gelato alla vaniglia e ciliegie

Five courses £65, with wine pairing £115

Six courses £80, with wine pairing £135

Selection of Italian cheeses £10 supplement

A selection of cheese with a glass of Port £15 supplement (per person)

This menu is designed to be enjoyed by the whole table