

## Aperitivo and Snacks

*Kumquat martini* 12  
*Strawberry daiquiri 0%* 12

*Sourdough and butter* 5  
*Olives* 5.5  
*Friggitelli peppers* 8  
*Fried feta with honey and chilli* 9  
*Mussel escabeche, crisps* 9  
*Boquerones* 10

## Starters

Grilled sardines with gremolata 12  
Slow grilled carrots with labneh, chilli and zhoug 15  
Yellow peach with bobby beans and almond 15  
Black figs with oak leaf, hazelnuts, Pecorino and honey 16  
Marinated peppers with tomato, olives, sourdough and ricotta salata 16  
Wild sea bass crudo with Honeycomb tomatoes and bottarga 20  
Portland crab with Carosello cucumber and fennel 22

## Mains

Cappellacci with leeks, Westcombe ricotta and marjoram 18  
Courgettes with tomato, coco beans, Taggiasche olives and rocket 23  
Grilled trout with borlotti beans, San Marzano tomato and aioli 26  
Tagliatelle with Scottish girolles, garlic and parsley 26  
Rabbit saltimbocca with braised chard and Amalfi lemon 30  
Grilled John Dory with clams, agretti and chilli 34  
Lamb leg with slow grilled peppers and anchovy 36

## Sides

Chips 8  
Sutton farm salad 8

## Desserts and Cheese

Caramel ice cream 6  
Amalfi lemon sorbet 8  
Blackcurrant ice cream 8  
Peach ice cream 8  
Amaretto roast peaches with mascarpone 10  
Chocolate cremosa with Amarena cherries and crème fraîche 12  
Raspberry and fig leaf choux 12  
Summer pudding 12

Ashcombe with honey, figs and sourdough crackers 12