

Snacks

Olives 5.5

Sourdough and butter 5.5

Monkfish spiedino with rosemary and blood mandarin 6 (each)

Boquerones 8

Mussel escabeche, crisps 9

Fried feta with honey and chilli 10

Starters

Puntarelle alla Romana 14

Ribolita 14

Beetroot with pomegranate and almonds 15

Radicchio with Todolí citrus, mint and ricotta salata 15

Slow grilled carrots with labneh, pistachio and sumac 15

Portland crab and winter tomato bruschetta 19

Wild sea bass crudo with chilli and finger lime 19

Mains

Pappardelle with pork ragu, radicchio and parmesan 19

Artichoke alla Romana with fava, datterini tomato and olives 24

Braised rabbit leg with fennel, potato and cime di rapa 26

Ravioli with Westcombe ricotta, spinach and chanterelles 26

Cornish hake with braised cuttlefish, chickpeas and aioli 28

Grilled lamb chops with borlotti beans, agretti and salsa verde 36

Grilled Dover sole with spinach, anchovy and lemon 45

Sides

Chicory Catalogna with lemon and garlic 8

Chips 8

Radicchio salad 10

Desserts and Cheese

Pistachio / Rhubarb ripple ice cream 8

Blood orange sorbet 8

Ricotta and olive oil cake with almond and meyer lemon 10

Baked cream with caramelised blood orange and almond 12

Chocolate cremosa with Amarena cherries and crème fraîche 12

Tarte tatin with crème fraîche (to share) 22

Gorgonzola with pear and sourdough crackers 12