

Nibbles

Padron Peppers £6
Chorizo, fennel seeds £6
Charcuterie Plate £9

Smoked almonds £6
Gordial olives £6
Boquerones £8

Starters

Salt cod croquettes, lemon aioli £13
Seared scallops, celeriac, samphire, salsify crisp £18
Tempura fig, ajo blanco, date molasses £13
Veal tartare, tarragon mayonaise, crispy anchovies £14
Burrata, prosciutto di Parma £14
Wild mushroom bruschetta, Madeira £11

Mains

Piri piri monkfish tail, salsa verde, chilli £28
Artichoke & pecorino galette, fennel salad £24
Chalk stream trout, capers, almonds, blood orange, samphire £28
Pressa Iberico steak, pear salsa £32
Guinea fowl, chestnut, wild boar, red wine jus £30
Spaghetti vongole £28

Sides

Truffle fries £7
Crispy sprouts, pancetta, pecorino sardo £7
Hispi cabbage, romesco £7

Mixed leaf salad £6
Herritage carrots, sumac yoghurt £7
Bread, Capezzana olive oil £3

Wood Fired Pizzas

Mortadella, fior di latte, buffalo mozzarella, sundried tomatoes, mortadella, anchovies, rocket £24

Piccante, tomato, fior di latte, ventricini salami, nduja £20

Toscana, tomato, Tuscan sausage, burrata, black truffle oil, parsley £24

Funghi, fior di latte, tellegio, chives, garlic £22

Bresaola, tomato, fior di latte, bresaola, dolcelatte, caramelised walnuts, rocket £24

Contadina, fior di latte, caramelised onions, portobello mushrooms, goat's cheese, rocket & truffle oil £23

Desserts

Tiramisu £8

Sticky toffee pudding, salted caramel, vanilla ice cream £9

Dulce de leche, pancetta, honeycomb £7

Dark chocolate soufflé, pistachio crumble £9

Pear Frangipane tart, crème fraîche £8

Affogato £7 (Amaretto) £3.5

Ice creams or Sorbets (from) £6

Selection of cheeses £14

Sweet & Fortified Wines

Vin Santo 2015, Frattoria Selvapiana £15/£85

Sauternes 2019, Châteaux Le Juge, Les Mingets £15/£75

Pedro Ximenez, Fernando de Castilla £9

Liqueurs, Malts, Whiskeys, Rye, Grappa, Calvados