

Antipasti

Green, yellow bean and new potato salad, shallot dressing with grano padano	8.00
Grilled squid, peas, spring onions and nduja sausage	10.00
Tuna tartare with lemon, chilli and horseradish crème fraiche	10.50
Antipasti board (for two people)	18.75

Meat

Char-grilled corn-fed baby chicken, Swiss chard, chilli and lemon	16.75
Grilled leg of Dorset lamb, asparagus, aubergine and mint salsa	23.50
Roast Longhorn beef fillet, girolles, broad beans and new potatoes	29.50
Grilled Grange farm veal escalope, summer vegetables, capers and tuna aoili	24.00

Buffalo mozzarella, heirloom tomatoes and sourdough bruschetta	9.50
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Rugliano Parma ham with cantaloupe melon	9.75
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Bresoala, baby artichokes, rocket and pecorino nero	9.75
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Chilled tomato soup with marinated tiger prawns, basil and lemon	10.00
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Fish

Char-grilled butterfly sardines panzanella, chilli and lime leaves	13.50
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Roasted halibut, parsley crust borlotti and courgette flowers	24.50
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Grilled swordfish, daterino tomatoes spinach and dragoncello	19.50
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Pan-fried stone bass, artichokes, faro, green, yellow beans and Vernaccia	19.75
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Pasta and risotto

Strozzapreti with Telmara duck,
tomato and tropea onion ragu 14.50

Rabbit pappardelle, pancetta,
parmesan, leeks and sage 14.75

Pea, nettle, lemon and cow ricotta ravioli
with red sorrel shoots 14.00

Linguine with lobster, tomato
chilli, garlic, ginger and basil 26.50

Truffle potato risotto, broad beans,
rocket and pecorino (20 mins) 14.50

Paccheri with Tuscan sausage,
tomato chilli, garlic and basil 13.50

Side orders

Mixed salad 4.50

Heritage Tomato salad 5.50

Roast potatoes 4.00

Spinach 4.50

Rocket and parmesan salad 5.00

Spring greens and peas 4.50

Panzanella 5.00

Borlotti beans 5.00

Dessert & Cheese

Toasted coconut meringue with mango,
passion fruit and vanilla cream 6.50

Tiramisu 6.00

“Black forest” pannacotta 6.00

Poached white peach, prosecco jelly
honeycombe and rose ice cream 6.50

Bitter chocolate and Piemontese hazelnut
croccantini with raspberries 6.75

Home-made ice creams and sorbets 4.50

Italian cheese board 9.50

Please be aware that some dishes may contain
traces of nuts or other allergens.
An optional service charge of 12.5% will be
added to your bill

Artwork supplied and for sale through
Jill George Gallery – see reception for details