



TO START

WILD FARMED FOCACCIA, ROASTED CHILLI OIL, PEPPERONATA, SMOKED AUBERGINE 8
CHARCUTERIE SELECTION 6/14
CHEESE SELECTION 6.5/15
SEASONAL HOUSE PICKLES & FERMENTS 4/11
NDUJA, BLOSSOM HONEY, FENNEL POLLEN, BRUSCHETTA 8
BURRATA PANZEROTTI, SALSA VERDE 13
GRILLED LAMB RIBS, SPICED EZME, WHIPPED YOGHURT 10
OCTOPUS CARPACCIO, AGRODOLCE VINEGAR, CH OLIVE OIL, CHILLI 14
SEASONAL OYSTERS
MIGNONETTE/PICKLED CUCUMBER 4.5/25

ROASTS

BEEF RUMP, HORSERADISH CRÈME FRAICHE, YORKSHIRE PUDDING 27
HALF CHICKEN, LEMON, SAGE & GARLIC BUTTER 23
CRISPY PORK BELLY, FENNEL & ROSEMARY STUFFING 25
HERB ROASTED CAULIFLOWER, PARMESAN, TALEGGIO SAUCE 20

ROAST SERVED FAMILY STYLE

For tables of four or more

28 *per person*

Served with Olive Oil Roast Potatoes, Seasonal Greens, Yorkshire Pudding, Madeira Gravy

PIZZA

BUFFALO MOZZARELLA, POMODORO, BASIL 16
BLACK FIGS, WALNUTS, MASCARPONE, GORGONZOLA, SAGE 16
GRILLED AUBERGINE, EWE'S CHEESE, WALNUT, CHILLI HONEY 16
NDUJA, SPICED CHORIZO, FIOR DI LATTE, TOASTED FENNEL SEEDS, HONEY 17
WINTER TOMATO, ORTIZ TUNA, FRESH OREGANO, OLIVES, ROSEMARY 17
SPICED LAMB RAGU, POMODORO, YOGHURT, SUMAC 16
IBERICO PANCETTA, ROASTED PINEAPPLE, GORGONZOLA, PICKLED RED ONION 18

SIDES

WOOD ROASTED BEETS 6
OLIVE OIL & ROSEMARY ROASTED POTATOES 6
STEAMED GREENS & CHARDS 6
HONEY & THYME ROASTED CARROTS 6
LONDON LEAF, FENNEL & HERB SALAD, HOUSE VINAIGRETTE 6

PUDDING

PISTACHIO TIRAMISU 9
CHOCOLATE & ORANGE BACI 4
PEAR TARTE TATIN, RICOTTA GELATO, AMARETTO CARAMEL SAUCE 28 *for four to share*