

ANTIPASTI

Quinoa salad with beetroot hummus, baby vegetables, halloumi cheese <i>Insalata di quinoa con hummus di rapa rossa, vegetali e halloumi</i>	£14.00
Burrata, heirloom cherries tomato salad and pesto <i>Burrata con insalata di pomodorini e pesto</i>	£16.00
Seared scallops, tomato, mozzarella and basil <i>Capesante alla caprese</i>	£22.00
Cornish crab salad, black rice, aioli and seaweeds <i>Insalata di granchio, riso nero, aioli e insalata di alghe</i>	£24.00
Beef carpaccio, puffed quinoa, wild herbs, black truffle and parmesan <i>Carpaccio di manzo, quinoa, erbe selvatiche, tartufo nero e parmigiano</i>	£28.00

ZUPPE, PASTE E RISOTTI

Winter vegetables minestrone <i>Minestrone di verdure di stagione</i>	£12.00
Carnaroli risotto, pumpkin and roasted cuttlefish <i>Risotto carnaroli, zucca, seppia arrostita</i>	£16.00
Homemade duck ravioli with beetroots, watercress, demi-glace <i>Ravioli con ripieno d'anatra, barbabietole e purea di crescione</i>	£18.00
Spaghetti, Scottish lobster, tomato sauce, chili <i>Spaghetti all'astice Scozzese, peperoncino e salsa al pomodoro Pachino</i>	£34.00
Homemade fusilli, swordfish ragout, green pepper and almond crumb <i>Fusilli, ragout di pesce spada, peperoni verde e mandorle</i>	£18.00
Lasagna, white veal ragout, parmesan béchamel Lasagna, ragout bianco di vitello, besciamella al parmigiano	£18.00

Should you have any questions regarding the allergens, the content or preparation of our food please ask a member of our team.

All of the above dishes can be served as a main course at a supplement of £8.00.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.

SECONDI

Barley with mushrooms, seeds, roots and vegetables sauce <i>Orzo perlato, funghi, semi e ristretto di vegetali</i>	£20.00
Cod, broccoli puree', sun-dried tomatoes and crispy potatoes <i>Merluzzo, crema di broccoli, pomodori secchi e patate croccanti</i>	£28.00
Dover sole, crispy asparagus, wild mushrooms, lemon verbena sauce <i>Sogliola con asparagi impanati, funghi, salsa di lemon verbena</i>	£44.00
Wild sea bass in salt crust and steamed vegetables <i>Branzino in crosta di sale e verdure al vapore</i>	£42.00
Suckling pig, artichokes and quince jelly <i>Maialino con carciofi e mele cotogne</i>	£28.00
Roasted loin of lamb, red cabbage, cassava, shallots and sour cherries jus <i>Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di ciliege</i>	£32.00
Scottish beef fillet, roasted potatoes, baby lettuce heart and salsa verde <i>Filetto di manzo Scozzese con patate arrosto, cuore di lattuga e salsa verde</i>	£42.00

TASTING MENU

Cornish crab salad, black rice, aioli and seaweeds
Insalata di granchio, riso nero, aioli e insalata di alghe



Seared scallops, tomato, mozzarella and basil
Capesante alla caprese



Homemade duck ravioli with beetroots, watercress and demi-glace
Ravioli con ripieno d'anatra, barbabietole e purea di crescione



Cod, broccoli puree', sun-dried tomatoes and crispy potatoes
Merluzzo, crema di broccoli, pomodori secchi e patate croccanti

OR

Roasted loin of lamb, red cabbage, cassava, shallots and sour cherry jus
Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di ciliege



After eight chocolate fondant with chocolate and mint ice cream
Fondente al cioccolato con gelato al cioccolato e menta

Five courses £65, with wine pairing £115

Six courses £80, with wine pairing £135

Selection of Italian cheeses £10 supplement

A selection of cheese with a glass of Port £15 supplement (per person)

This menu is designed to be enjoyed by the whole table