

Antipasti		Secondi			
Insalata Autunnale con Ricotta e Biscotti di Grana Padano Autumn Vegetable Salad with Grana Padano Biscotti and Fresh Ricotta	£12.50	Rana Pescatrice con Vongole, Porro Brasato e Pancetta Wild Monkfish with Palourde Clams, Braised Leeks and Pancetta			£20.00
Stracciatella D’Andria con Zucca Mantovana Arrostita, Melograno e Mosto Cotto Stracciatella Cheese with Roasted Delica Pumpkin, Pomegranate and Mosto Cotto	£11.50	Rombo Selvatico con Broccoli, Cavolfiori e Acciuga del Cantabrico Wild Turbot with Broccoli, Cauliflower and Cantabrian Anchovies			£20.00
Bresaola di Fassona con Bergamino, Pere e Noci Dolci Fassona’s Bresaola with Bergamino Cheese, Pear and Sweet Walnuts	£15.50	Fegato di Vitello al Burro e Salvia, Guanciale, Fichi e Bietola Veal Calf Liver with Guanciale, Figs, Sweet Onions and Rainbow Chard			£23.00
Crudo di Tonno con Avocado e Mango Raw Tuna, Avocado and Mango with optional Mottra Caviar	£16.00/26.00	Filetto di Maiale Nero con Purea di Carote e Profumo di Caffè’ Black Pork Fillet, Smoked Mashed Potatoes, Carrot Puree and Coffee Hint			£23.00
Insalata di Granchio Fresco con Salsa di Cipolla Rossa Dolce Hand-picked Crab with Red Onion Sauce, Broccoli and Cauliflower	£17.50	Pave d’Agnello Arrosto con Fagioli Cocco e Cime di Rapa Lamb Pave’ with Coco Beans and Turnip Tops			£23.00
Battuta di Manzo con Verdurine Sott’Aceto, Uovo di Quaglia e Blue 61 Chopped Raw Beef with Pickled Vegetables, Quail Egg, Celeriac and Blue Cheese	£16.50	Guancia di Vitello Brasata, Purea di Sedano Rapa e Salsa al Mirto Braised Veal Cheek, Celeriac Mash and Myrtle Sauce			£32.00
Polpo e N’Duja con Melanzane e Burrata Affumicata Octopus and N’Duja with Aubergine Caviar and Smoked Burrata	£18.00	Tagliata di Manzo con Midollo e Salsa Verde 21 Days Dry-Aged Beef Fillet Tagliata, Bone Marrow and Salsa Verde			£34.00
Insalata di Rape Rosse e Gialle con Anacardi Tostati Golden Beetroot Carpaccio, Red Beetroot and Cashew Nuts	£10.50	Insalata Tiepida di Carciofi Italiani e Avocado Warm Italian Artichoke Salad with Avocado			£10.00
Primi		Carne e Pesce alla Griglia			
Ravioli di Crostacei in Brodo di Astice Langoustines and Prawns Filled Ravioli with Spicy Lobster Broth	£21.50	Salmone Organico £15.50 Shetland Island Salmon	Filetto di Tonno £28.00 Yellowfin Tuna Steak	Rombo Selvatico £26.00 Wild Turbot	
Pappardelle Fresche al Cacao con Ragu Di Cinghiale e Pistacchio Fresh Cocoa Pappardelle with Wild Boar Ragu and Pistachio	£12.00/£16.00				
Tortelli di Barbabietola con Burrata e Ricotta Affumicata, Aceto Balsamico Invecchiato Red Beetroot Tortelli with Smoked Burrata and Ricotta, Pistachios and Aged Balsamic Vinegar	£14.00/£18.00	Galletto Organico £15.50 Corn-Fed Baby Chicken	Nodino di Vitello £32.50 Veal Chop (300 g)	Entrecôte di Manzo £ 29.50 Scotch Beef Rib Eye (280 g)	
Fettuccine con Funghi Finferli, Marsala “De Bartoli” e Tartufo Nero Fresh Fettuccine with Girolles, Marsala Wine and Black Truffle	£13.50/£19.50	Contorni e Insalate			
Linguine “Cav. Cocco” al Granchio, Peperoncino e Limone Linguine with Hand-picked Crab, Chilli and Amalfi Lemon	£16.00	Spinaci Saltati	Sautéed Spinach		£9.00
		Zucchine Fritte	Deep-fried Courgettes		£7.00
Malloredus allo Zafferano con Vongole Veraci, Broccoletti e Bottarga Hand-made Sardinian Gnocchetti with Palourde Clams, Broccoli and Bottarga	£18.00	Broccoletti Viola Saltati	Sprouting Purple Broccoli and Bottarga		£8.00
		Patate al Forno	Roasted Potatoes with Spring Onions and Fennel Pollen		£9.00
Mezzi Paccheri all’ Astice Paccheri with Native Lobster, Tomatoes, Chilli and Garlic	£26.50				
Acquarello Risotto con Grana Padano Riserva e Funghi Porcini Grana Padano Risotto with Porcini Mushrooms	£17.00	Mozzarella di Bufala e Pomodori	Buffalo Mozzarella and Tomatoes		£10.00
		Rughetta e Pomodorini di Campo	Wild Rocket and Organic Cherry Tomatoes		£7.00
Penne di Farro alla Norma con Formaggio Vegano Spelt Penne with Tomato Sauce, Fried Aubergine and Vegan Cheese	£10.50	Insalata Mista	Mixed Leaf Salad		£5.00

This menu does not list all the ingredients, so if you have any specific intolerances or dietary requirements please ask a member of staff who will be happy to assist you.

The prices include vat at 20%. Discretionary service charge of 13% will be added to your bill.