



For the table

Bird in Hand focaccia & Honest Toil Extra Virgin Olive Oil 6 **G**

Mixed olives 6 **Su**

Roasted almonds 6 **N**

Padron peppers & paprika salt 8.5

Parma ham croquettes & smoked paprika aioli 8 **D, E, G**

Sauteed chorizo & fennel seeds 9

Charcuterie selection served with toast 17 **G**

Cheese board, quince jelly & grapes 12.5 **D,G**

Plates

Tomato panzanella salad, burrata & rocket 13.5 **D, G**

Smoked cods roe, toasted focaccia, chives 10 **F,G,Mu**

Grilled asparagus, labneh, aleppo pepper 12.5 **D**

Trout crudo, chilli, ajo blanco & blood orange 12 **N,F,Su**

Beef carpaccio, crispy kale, walnuts & basil, & miso dressing 13.5 **So,Mu,N**

Gnocchi, wild garlic pesto, aged parmesan 14 **G, D**

Beef shin ragu, pappardelle & parmesan (GF available) 14 **G,D,Su**

Lemon sole, salsa verde, agretti & dulce butter 16.5 **F,D,Mu**

Sharing Plates

Pork chop for 2, walnut mustard, apple 35 **N, Mu**

650g bone in prime rib, red wine sauce 70 **Su**

Sides

Caesar salad 13 add chicken 15.5 **F,G,E**

Fries 7

Rocket & parmesan salad 7 **D**

Tenderstem broccoli, chilli & garlic 7

Pizza (Gluten free base available)

Margarita - tomato & fior di late 14

Parma - Rocket, parmesan & parma ham 19

Salsiccia - Truffle paste, tuscan sausage, porcini & truffle oil 19

Stagioni - Ham, mushrooms, artichokes & black olives 18.5

Picante - Spicy n'duja sausage & smoked scamorza 18.5

Prosciutto - Caramelised onions, gorgonzola, ham & pesto 19 **N**

Diavola - Ventracina salami & fresh chilies 18.5

Zucchini - Courgette, rocket, salted ricotta & truffle oil 18

Basilico - Mozzarella, cherry tomatoes, pesto & fresh basil leaves 18 **N**

The
B

Please make us aware of any allergies and ask for further details of dishes that contain allergens

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.