



For the table

- Bird in Hand focaccia & Honest Toil Extra Virgin Olive Oil 6
- Mixed olives 6
- Roasted almonds 6
- Padron peppers & paprika salt 8.5
- Parma ham croquettes & smoked paprika aioli 8
- Sauteed chorizo & fennel seeds 9
- Charcuterie selection served with toast 17
- Cheese board, quince jelly & grapes 12.5

Plates

- Tomato panzanella salad, burrata & rocket 13.5
- Smoked cods roe, toasted foccacia, chives 10
- Grilled asparagus, labneh, aleppo pepper 12.5
- Trout crudo, chilli, ajo blanco & blood orange 12
- Beef carpaccio, crispy kale, walnuts & basil, & miso dressing 13.5
- Gnocchi, wild garlic pesto, aged parmesan 14
- Beef shin ragu, pappardelle & parmesan (GF available) 14
- Lemon sole, salsa verde, agretti & dulce butter 16.5

Sharing Plates

- Pork chop for 2, walnut mustard, apple 35
- 650g bone in prime rib, red wine sauce 70

Sides

- Caesar salad 13 add chicken 15.5
- Fries 7
- Rocket & parmesan salad 7
- Tenderstem broccoli, chilli & garlic butter 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
- Diavola** - Ventracina salami & fresh chilies 18.5
- Zucchine** - Courgette, rocket, salted ricotta & truffle oil 18
- Basilico** - Mozzarella, cherry tomatoes, pesto & fresh basil leaves 18

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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.