

FOOD @  S



Our opening hours are:

Mon – Closed

Tue - Thu 17:00 – 23:00

Fri – Sat 12:00 – 23:00

Sun 12:00 – 22:00

The kitchen will be closed between 15:30 and 17:30

Cold dishes may be available during that time

Please ask your waiter



Aperitifs

Bottles Spritz Berto Aperitivo, Wild Mirto Liqueur, Prosecco Millesime' One & Only 2018	£10.5	Hugo Prosecco Millesime' One&Only 2018, Elderflower, Mint, Lime	£9.5
Negroni Berto Vermouth, Berto Bitter, Berto Gin	£9.5	Americano Berto Vermouth, Berto Bitter, Soda	£9
Gin & Tonic Berto Gin, Franklin & Sons	£9.5	Bottles Rye Manhattan Rye Whiskey, Vermouth, Angostura	£16
Bottles Mule Amara, Tom Vodka, Ginger Beer	£12		
Homemade potato crisps (vg, gf) with garlic and rosemary powder	£5	Mixed nuts (vg)	£3.5
Nocellara olives (vg, gf)	£3.5	Smoked almonds (vg)	£4

To start with

Fried sourdough, cow ricotta cheese, fresh smoked peas (v)	£8
Beetroot carpaccio, aged balsamic vinegar, roasted hazelnut (vg, gf) wild rocket, Evo powder	£8
Three cheeses selection according to seasonality, Italian artisan production	£12
Little-gem salad bites, Cetara anchovies, quail eggs sundried tomatoes, nocellara olives, pickled capers, wild garlic sauce	£9
Bottles Katsu-sando pork cutlets, homemade shokupan, tonkatsu sauce, hispi cabbage	£9.5
Lamb gyoza sour leeks, umeboshi plum sauce	£6.5
Three cold cuts selection Mortadella Bonfatti, Coppa di Parma IGP, Finocchiona Toscana IGP recommended with a glass of 2019 Biskero Chianti Salcheto DOCG	£15 £8
Bread basket with Evo oil (v)	£4.5

Pasta

Homemade spaghetti, mullet bottarga, salty lemon, garlic oil, chives	£18
Goat ricotta cappelletti, Cornish cock crab consommé asparagus, wild garlic sauce recommended with a glass of 2019 Pinot Grigio Kellerei Andrian DOC	£21 £7.5
Cannelloni with Bolognese ragú 24 months parmigiano DOP sauce, porcini powder	£17

Mains

Octopus and confit potato salad asparagus, broad beans, semi dry tomato, monk beard, pickled red onion, chervil	£25
Slowly cooked courgettes, cannellini beans, cashew milk Peas, seaweed powder and sorrel	£17
Rib eye steak 35-day dry aged, grilled baby gem (500g) (gf) recommended for 2 to share recommended with a glass of 2017 Rioja Crianza Hacienda Grimon	£65 £8

Sides

Olive oil potato mash (vg)	£6
Tomato salad (vg, gf)	£5.5
Add black truffle to any dish of your choice (please ask for availability)	£7

Sweets

Bread cake, mix seeds, banana & coconut ice cream, cocoa kombucha shot	£7
Homemade seasonal sorbets	£4
Unico gelato (pistachio, vegan dark chocolate, mango sorbet, vanilla)	£4.5

[Bites tasting menu available – please enquire with a member of the team.](#)

[Cigar menu available – please enquire with a member of the team.](#)

A discretionary service charge of 12.5% will be added to the bill.
Should you require any information on allergens, please ask a member of our team.

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In the current times, we kindly ask you to use contactless forms of payment.