

CALL & COLLECT



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	£15
Bread basket with Evo oil (v)	£4.5

Pasta

Goat ricotta cappelletti, Cornish cock crab consommé asparagus, wild garlic sauce	£21
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
Ox cheeks, mashed potato	£22

Sides

Olive oil potato mash (vg)	£6
Tomato salad (vg, gf)	£5.5

Sweets

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

Should you require any information on allergens, please ask a member of our team.