



Dinner Menu

Maldon oyster <i>Lambrusco mignonette (gf)</i>	5 each or six for 28
Spring green carbonara <i>savory sabayon, guanciale and pecorino</i>	10
Seared lamb raviolo <i>watercress and umeboshi sauce</i>	each 4
Beetroot salad <i>fromage blanc, puffed quinoa, fermented plum and granny smith (v)</i>	9
Arancini mushroom with bolognese ragù	6
Arancini mix mushroom with provolone (v)	6
Pappardelle veal ragù <i>slow-cooked veal ragù and winter truffle</i>	18
Tortelloni spinach <i>brown butter and chestnut mushroom (ask for vegan)</i>	16
Lasagne beef ragu and smoked scamorza	17
Orecchiette and cavolo nero <i>bread crumbs and ricotta salata (v) (ask for vegan)</i>	15
Beef Tagliata <i>Onglet steak, rocket and roasted shallot (gf)</i>	
Wild Sea bream acqua pazza <i>cherry tomato & confit potato (gf)</i>	20
	21
Mixed leaves seasonal salad <i>house dressing (vg) (gf)</i>	
Triple-cooked potato wedges (vg)	7
Spring green <i>garlic, oil, chili and lemon (vg) (gf)</i>	6
	7

A discretionary service charge of 13.5% will be added to the bill.
Should you require any information on allergens, please ask a member of our team.