

26th July

CICCHETTI

E5 Sourdough Bread & Extra Virgin Olive Oil	2.5
Bella di Cerignola Olives	3
Getaria Anchovies Bruschetta	5.5
Courgette Flowers, Anchovies & Stracciatella	6
2/4 Carlingford Oysters with Pickled Radish	5/9
Prosciutto di San Daniele, Melon & Calabrian Chilli	7

ANTIPASTI

Polenta e Baccala Mantecato	6.5
Summer Beans, Apricots, Pinenuts & Hafod	7.5
Vesuvio Tomato, Sheep Ricotta & Wakame	7.5
Burrata, Grilled White Peaches & Almonds	9
Soft Shell Crab & Bottarga Mayo	10
Selection of Salumi	10

PRIMI

Agnolotti of Sweet Corn, Girolles & Brown Butter	13
Spaghettoni al Nero, Cornish Crab & Cherry Tomatoes	15
Tagliolini with Italian Summer Truffle	21

SECONDI

Cold Roast Pork, Apricot & Mustard	18
Salt Crust Sea Bass, Smoked Potato & Green Salad (for 2)	28
Mullet, Sardine & Calamari Fritto Misto (for 2)	30

DOLCI

Ricotta Cannolo with Bronte Pistachio	3
Buttermilk Panna Cotta, Poached Apricot & Amaretti	6
Black Berries & Custard Tart	6.5
Tiramisù	6.5
Neal's Yard Cheese: Baron Bigod & Montgomery's Cheddar	5/9