

RAGÙ

July '26

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil v	6
Nocellara Castelvetro olives v	5
Calabraitica anchovies from Calabria	9.9
Roman artichoke fritti, aioli v	9.9
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The Newt buffalo mozzarella, peach, tomato dashi, basil v	12.5
Romana courgette with Calabrian anchovies & 30-month parmesan	12.9
Zerbinati melon, Sorrento tomatoes, prosciutto di Parma	13.9
Cipollotti onion, caprino fresco from Piedmont, brown butter, grape must v	14.5
Chalk stream trout crudo, zucchini, capers & dill	14.5
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Risotto, San Marzano DOP, pangrattato	19.9
Tagliolini, Devon crab, Calabrian chilli, Amalfi lemon	21.9
Pappardelle, Somerset goat ragu bianco	21.9
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Slow cooked lamb shoulder, pea ragu, anchovy, salsa verde	27.5
Cornish sole, River Teign mussels, vermouth butter sauce, capers	28.9
Ashton court venison, gorgonzola dolce, bone marrow butter, aged balsamic	29.9
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Crispy potatoes, rosemary & garlic v	6.9

Please let us know if you have allergies or dietary requirements

Vegetarian options on our menus are with a v some dishes can be made vegetarian upon request

We add a discretionary 12.5% service charge to every bill

50p from every artichoke is donated to BS3 Community

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Formaggio

Gorgonzola piccante, pear, walnut	
<i>Cow's milk, aged 12 months, pasteurised, from Lombardy</i>	9
Robiola Rocchetta, fig mostarda	
<i>Triple creamed, aged 2-4 weeks, pasteurised, from Piedmont</i>	9
Taleggio Valsassina, millefiori honey	
<i>Cow's milk, aged 4-8 weeks, pasteurised, from Lombardy</i>	9
Selection of cheeses – all three served with focaccia crostini & grapes	23

Dolce

Pistachio panna cotta, Mosè olive oil	8
Tiramisu, orange, nutmeg, cocoa v	9.5
Vignola PGI cherries, dark chocolate budino, amaretti v	9

Gelato

Fior di latte & aged balsamic vinegar of Modena v	3.9
Apricot & thyme sorbet v	3.5

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