

RAGÙ

October '26 – Free from Gluten

Gluten free bread, 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
The Newt buffalo mozzarella, tomato dashi, basil v	9.9
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Landrace porchetta, giardiniera, pickled mustard	10.9
Decana pear, prosciutto Toscano, Robiola La Tur & truffled honey crostini	12.9
Beetroot, Wye Valley blackberries, ricotta salata, hazelnut, aged balsamic v	13.5
Cipollotti onion, caprino fresco from Piedmont, brown butter, grape must v	14.5
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Risotto bianco, black fig, smoked speck	19.9
GF pasta, slow cooked onions, brodo di carne	20.9
GF pasta, guanciale, Scottish girolles	21.9
<i>Free from gluten pasta (can be made suitable for coeliacs on request)</i>	
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Salt marsh lamb rump, goats curd, aubergine caponata, almond	28.9
Shetland cod cooked over fire, guanciale, braised lentils from Umbria	29.9
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 Coexist Community Kitchen

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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 – <i>all three served with gluten free crackers & grapes</i>	23

Dolce

Pistachio panna cotta, Mosè olive oil	8
Cheddar valley strawberries, mascarpone cream, basil	9

Gelato

Fior di latte & aged balsamic vinegar of modena v	3.9
Blood plum sorbet	3.5

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