

RAGÙ

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April '26 – Vegan

Focaccia, extra virgin olive oil, aged balsamic	6
Nocellara Castelvetro olives	5
Roman artichoke fritti, Amalfi lemon	8.9
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Friggitelli peppers, tomato compote, pangrattato	9.5
Tropea onion, Calabrian chilli flakes, grape must	10.9
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Cavatelli in tomato brodo, capers, pangrattato & basil	15.9
Risotto, morels, king chestnuts, wild garlic, walnut pangrattato	18.9
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Italian bitter leaves, white balsamic, pistachio	9.9
Crispy potatoes, rosemary & garlic	6.9

Dolce

Grapefruit and Campari sorbet	3.5
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Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

50p of every artichoke is donated to BS3 Community

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