

## December '25

Focaccia, whipped bottarga butter	6
Nocellara Castelvetro olives <sup>✓</sup>	5
Calabraitica anchovies from Calabria	9.9
Roman artichoke fritti, aioli <sup>✓</sup>	9.9
Salami zia	7.9
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Friggitelli peppers agrodolce, stracciatella, tomato compote, pangrattato	12.5
Santa Maria buffalo mozzarella, puntarelle, anchovy, capers	12.9
Chestnut mushroom, mortadella & ricotta crostini	13.5
Chalk stream trout crudo, verdello lemon, nocellara olive, capers, dill	14.5
Tropea onion, caprino fresco from Piedmont, brown butter, grape must <sup>✓</sup>	14.5
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Pappardelle, slow cooked pig cheek	20.9
Cavatelli, wild mushrooms, pecorino, black winter truffle <sup>✓</sup>	20.9
Fettuccine, Calabrian ragu of cuttlefish, salsa verde & pangrattato	21.9
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Slow cooked lamb shoulder, borlotti beans, cavolo nero, salsa verde	27.5
Fish stew of hake, Atlantic prawns, mussels, fregola Sarda, tomatoes, bisque	28.9
Ashton court venison, gorgonzola dolce, bone marrow butter, aged balsamic	30
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Bitter greens cooked over fire, bagna cauda	7.5
Crispy potatoes, rosemary & garlic <sup>✓</sup>	6.9

## Formaggio

Gorgonzola piccante, pear, walnut	
<i>Cow's milk, aged 12 months, pasteurised, from Lombardy</i>	9
Robiola Rocchetta	
<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 focaccia crostini &amp; grapes</i>	23
<b>Dolce</b>	
Pistachio panna cotta, mose olive oil	8
Vanilla semifreddo, poached pear & grapes, Grappa di Moscato <sup>✓</sup>	8.9
Tiramisu, orange, nutmeg, cocoa <sup>✓</sup>	9.5
<b>Gelato</b>	
Fior di latte & aged balsamic vinegar of Modena <sup>✓</sup>	3.9
Pink grapefruit & Campari sorbet <sup>✓</sup>	3.5

Please let us know if you have allergies or dietary requirements.

Vegetarian options on our menus are in <sup>✓</sup>

We add a discretionary 12.5% service charge to every bill

50p from every mozzarella is donated to Palestine appeal and Street smart UK

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