

RAGÙ

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February '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
-	
Cavatelli in tomato brodo, capers, pangrattato & basil	15.9
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Bitter greens cooked over fire, garlic oil	7.5
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 mozzarella is donated to BS3 Community

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