

# RAGÙ

## October '26 – Dairy free

|                                                                        |      |
|------------------------------------------------------------------------|------|
| Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil v | 5    |
| Nocellara Castelvetro olives v                                         | 5    |
| Calabraitica anchovies from Calabria                                   | 9.9  |
| Roman artichoke fritti, aioli v                                        | 9.9  |
| -                                                                      |      |
| Landrace porchetta, giardiniera, pickled mustard                       | 10.9 |
| Decana pear, prosciutto Toscano & truffled honey crostini              | 11.9 |
| Beetroot, Wye Valley blackberries, hazelnut, aged balsamic v           | 13.5 |
| Cipollotti onion, Calabrian chilli flakes, grape must v                | 10.9 |
| -                                                                      |      |
| Risotto bianco, black fig, smoked speck                                | 18.9 |
| Pappardelle, slow cooked onions, brodo di carne                        | 20.9 |
| -                                                                      |      |
| Salt marsh lamb rump, aubergine caponata, almond                       | 28.9 |
| Shetland cod cooked over fire, guanciale, braised lentils from Umbria  | 29.9 |
| -                                                                      |      |
| Crispy potatoes, rosemary & garlic v                                   | 6.9  |

### Dolce

|                   |     |
|-------------------|-----|
| Blood plum sorbet | 3.5 |
|-------------------|-----|

*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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