

starters



beef tartaccio

anchovies, parmesan, pickled onions

£25

crudo

mango, daikon, watercress

£26

panzanella

beef tomato, red onion, cucumber, basil

£24

mains



turbot

Courgette, basil, lardo

£40

iberico pork

carrot, black pudding, Marsala

£36

aubergine

grapes, miso, shimeji

£28

Sourdough bread and selection of butters available upon request for £5

*Should you have dietary requirements or allergies, please speak with a member of our team when discussing the menu.
A 14.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT*

risotti



milanese

saffron, bone marrow, veal

£34

cuttlefish ink

cuttlefish, nduja, parsley

£28

summer

Burrata, black olives, courgettes

£28

lobster

leek, vadouvan, lemongrass

£45

smoked eel

raspberries, red endives, angelica

£30

artichokes

coffee, black lime, sweetbread

£30