

antipasti

## **STUZZICHINI**

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- 6.75 Burnt asparagus, Jerusalem artichokes & summer truffles  
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- 7.95 Lamb ribs, smoked aubergine & sesame  
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- 7.00 Pugliese burrata, mint & broad beans on toast  
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- 9.75 Lobster, potato, chilli & tomato arancini  
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## **SALUMI**

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- 4.00 Capocollo  
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- 4.00 Finocchiona salame  
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- 5.00 Bresaola punta d'anca  
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- 10.00 Culatello di Zibello  
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## **CRUDO**

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- 8.95 Sea trout carpaccio, roe, fermented turnips & nasturtiums  
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- 9.00 Black bream ceviche, melon, habanero & taggiasca olives  
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- 15.00 Market seafood crudo for 2  
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- 10.50 Vitello tonnato Canto style  
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primi

## **PASTA / ZUPPA**

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- 12.50 Jospherized cuttlefish campanelle with chilli & ginger  
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- 13.50 Duck tortelli, tropea onion, saffron & Tuscan sausage  
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- 10.50 Girolles, fennel & leek spaghetti  
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- 12.50 Rabbit, lovage & parsley maltagliati  
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secondi

## JOSPER

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- 24.00 Dry aged Old Spot pork chop, artichoke & salsa verde
- 35.00 65d aged sirloin\*\*, burnt tomatoes & gorgonzola stuffed zucchini blossoms
- 22.50 Flat iron \*organic chicken - peperonata

## AL FORNO

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- 25.50 Wild Halibut, hen's egg, ransoms, Jersey Royals & anchovy
- 21.50 Coastal cod, cannellini, samphire & mussel bagna cauda
- 26.50 Atlantic prawns, baby squid & panzanella

## CONTORNI

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- 5.00 Heirloom tomato & cipollotti onion salad
- 4.50 Rosemary al forno potatoes
- 4.00 Cannellini beans & cime di rapa
- 4.00 Burnt greens with chilli & garlic

à la carte

## DOLCI

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- 7.00 Tiramisù
- 7.00 Pineapple & coconut pannacotta
- 7.00 Salted chocolate delizia
- 7.00 Vecchia Romagna babà & summer berries
- 5.00 Homemade ice creams & sorbets
- 9.00 / 11.00 Cheese board

\*Rhug Estate organic farm, Wales

\*\*The Rare Breed cattle, south east England