

OMBRA

crémant de limoux £11 | campari spritz £11 | negroni £11

chef's menu - taken by the entire table £65pp

snacks

carlingford oyster and cherry mustard 4ea
mussels, moscato d'alessandria and fennel pollen 6
gnocco fritto and house cured pancetta 6
fried mammole artichoke 'alla giudia' and cumin 11
beef tartare and hazelnut 4ea

antipasti

chicory, gorgonzola dolce and pear 13
cornish crab, burnt mandarine and pickled girolles 15
cauliflower mushroom, calabrian chilli and egg yolk 15

primi

passatelli with chanterelle mushroom and pecorino romano 16
spaghetti and squid ragu 17
risotto saffron and pigeon (min 2 ppl) 21ea

secondi

cornish turbot tranche and sicilian red prawn 40
aged pork loin on the bone (to share) 45

sides

bitter leaves 7
poached and fried ratte potato 7.5
braised cavolo nero 7

dolci

tiramisu 9.5
chestnut and roasted quince semifreddo 6
pannacotta and poached pears 7.5

bread and filter water 2.5pp

Alert your waiter if you have any allergies or intolerances.

A discretionary 12.50% service charge will be applied to the bill.