

Homemade Focaccia Selection
& Tuscan Extra Virgin
Olive Oil
3.5

Starters

Fried Artichokes, Mint, Grana Padano Mousse	24
Bluefin Tuna Ventresca Salad	26
Apulian Burrata, Charcoal Sweet Pepper, Sicilian Anchovy	21
Black Fig Salad, Mustia Ricotta	19
Calamari Fritti & Crispy Kale	21
Hand-Dived Grilled Scallop	26
Veal Tonnato	24
Sturgeon Black Caviar 50g	80

Pasta

Delica Pumpkin Tortelli & Amaretto.....	24
Spaghetti alla Chitarra, Cornish Crab ...	34
Veal Ragu Pappardelle.....	28
Paccheri, White Fish & Saffron.....	28
Tagliolini, Fresh Black Truffle.....	43
Whole Lobster Linguine for two.....	87
Vegan Red Lentil & Potato Gnocchi, Coconut, Vegetable Jus, Pecan	28

Pizza

Truffle Pizza.....	38
Pear, Gorgonzola & Pecan Pizza	28
Porcini & Taleggio Pizza	38

Side Dishes

Hand Cut Chips.....	7
Caesar Little Gem.....	10
Tenderstem Broccoli.....	10
Oyster Mushroom	10
Jerusalem Artichokes	10
Heritage Tomato Salad	12

Sauces

Bearnaise.....	4
Peppercorn.....	4
Chimichurri.....	4

Raw

Gillardeau Oysters	8 each
Bluefin Tuna Tartare, Kiwi, Tapioca Crisp	25
Wild Sea Bass Ceviche	20
Mazara Red Prawns, Sand Carrots, Pomegranate	38
Beef Tartare with Quail Egg, Crispy Potato	24
Wild Scottish Langoustine Raw	m.p.
Japanese Kingfish Carpaccio & Sicilian Orange	25

Mains

Wild Seabass Fillet, Heritage Broccoli & Lovage sauce	47
Wild Turbot, Potato Cream, Charred Leeks	48
Veal Nodino, Butter & Sage, Marsala....	48
Lemon & Herb's Poussin, King Oyster Mushrooms	38
Grilled Mint Marinated Lamb chops	48
Black Angus Prime Beef Fillet	48
Grilled Wild Scottish Langoustine.....	m.p.

Cuts of the day

Please ask your waiter for availability

Lake District Farmers	15/100g
Rubia Gallega Rib-eye	16/100g
Chateaubriand	18/100g

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. A discretionary 14.5% service charge will be added to your bill.

