

£90 TASTING MENU

Tasting Menu is only available as a "whole table" option,
Monday - Thursday with last order at 9.30pm

Caprino e bresaola

Rocket pesto, goat cheese, bresaola

Insalata di salmone affumicato

Hot smoked salmon, fennel, blood orange & horseradish salad

Polenta morbida

Creamy polenta, fricasee of truffled mushrooms

Agnolotti del plin

Short rib of beef "agnolotti", sugo di carne

Controfiletto di capriolo

Oven roasted ash-crusted venison loin, quince purée, Heritage carrots, wild berries

or

Merluzzo nero

Caramelised black cod, purple sprouting broccoli, fennel, blood orange salad

Ferrero rocher

Rocher, gianduja semifreddo, feuilletine, praline sauce

PINSA

"A Roman culinary flatbread"

Rossa £18

Tomato "passata", fior di latte, basil (V)

Tartufo nero £28

Fior di latte, black truffle purée, truffle oil (V) (Add extra black truffle for £15)

Prosciutto e bufala £24

Thin sliced "Tanara" Parma ham, buffalo mozzarella

Caprino e bresaola £22

Rocket pesto, goat cheese, bresaola

Cestino di pane £5

Ciabatta bread, stromboli, rosemary focaccia (V)

CRUDI

Tartare di branzino £30

Sea bass tartare, green apple, Calvisius caviar

Crudo di ricciola £24

Yellow tail, Camone tomatoes, soya, preserved lemon, coriander

Carpaccio di manzo £24

Beef carpaccio, mostarda di frutta, radicchio tardivo, aged parmesan

INSALATE

Zucca e pomodori £18

Merinda tomato salad, Delica pumpkin, goat cheese, pomegranate, mint (V)

Insalata di carciofi £18

Artichoke & puntarelle salad, Williams pear, hazelnuts (Vgn)

(V) Vegetarian (Vgn) Vegan

Due to sourcing some items are subject to availability. All dishes may contain traces of gluten and nuts.
Please let your waiter or waitress know if you have any allergies or intolerances.
All prices include 20% VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

ANTIPASTI

Insalata di salmone affumicato £20

Hot smoked salmon, fennel, blood orange & horseradish salad

Burrata £20

Burrata, artichoke "Giudia" style, Taggiasca olives, mint & lemon dressing (V)

Gamberi rossi e calamari £26

Seared red prawns & squid, lentils, bread croutons, bisque

Bresaola "Punta d'Anca" della Valtellina £24

Thin sliced cured beef, extra virgin olive oil, lemon, aged parmesan

Polenta morbida £20

Creamy polenta, fricassee of truffled mushrooms

Vitello tonnato £24

Vitello "tonnato" rosa, rocket salad, crispy capers

Polipo arrosto £24

Roasted octopus, chickpeas, celery, Catalana style

Capesante gratinate £28

Roasted scallops, Jerusalem artichoke purée, nduja

PRIMI

Agnolotti del plin £26

Short rib of beef "agnolotti", sugo di carne

Spaghetti al pesto di pistacchio £26

Spaghetti, pistachio & basil pesto, Merinda tomatoes, ricotta cheese (V)

Tagliatelle all'astice £42

Lobster tagliatelle, acqua pazza, Datterino tomatoes, chilli, Amalfi lemon

Paccheri zucca e salsiccia £26

Paccheri, roasted pumpkin sauce, Italian sausage, toasted almonds

Ravioli cacio e pepe £26

Ravioli, cacio e pepe, leeks, brown butter, sage (V)

Tagliolini al tartufo £42

Black truffle tagliolini, truffle butter, Umbrian truffle (V)

Maccheroni al ragù £28

Maccheroni, slow-cooked veal shank ossobuco ragù, gremolata, Milanese style

SECONDI

Cotoletta alla Milanese £46

Breaded veal cutlet, "sabbiose" potatoes, roasted Datterino tomatoes

Controfiletto di capriolo £46

Oven roasted ash-crusted venison loin, quince purée, Heritage carrots, wild berries

Tagliata di manzo £46

Beef sirloin, celery root purée, Ascolane olives, puntarelle leaves, salsa verde

Pollo ripieno £28

Roasted chicken "Porchetta" style, sausages, potato purée, cavolo nero, cacciatora sauce

Branzino £44

Roasted sea bass, smoked crushed potatoes, braised escarole, clams, guazzetto

Salmone £32

Roasted salmon, parsnip purée, cime di rapa, Merinda tomato agrodolce

Merluzzo nero £46

Caramelised black cod, purple sprouting broccoli, fennel, blood orange salad

Coda di rospo £36

Roasted monk fish, caramelised Romanesco purée, Brussel sprout tops, nduja, lemon, parsley

Crocante di zucca £25

Breaded Delica pumpkin, pumpkin seeds, Seville orange marmalade, herb salad (Vgn)

CONTORNI

Lenticchie in umido £9

Braised Castelluccio lentils, parsley

Insalata di pomodori £9 (V)

Camone tomato salad, fennel, blood orange (Vgn)

Insalata di radicchio £9

Castelfranco radicchio & pear salad, balsamic (V)

Broccoli £9

Crushed broccoli, olive oil, basil (Vgn)

Cavolo nero £9

Black cabbage, cacio & pepe (V)

Patate piccanti £9

Spicy rosemary potatoes (V)