



### LUNCH SAMPLE

Rosemary and sea salt focaccia, olive oil	5
Sage and anchovy fritti	4.5
Cacio e Pepe arancini	9
Crispy 'Nduja stuffed olives	5

### STARTERS

Burrata, heritage tomatoes, watermelon	14
Coppa, pickled figs, gorgonzola, buttermilk, walnut granola	15
Cured sea trout, cucumber, apple, sea buckthorn	16
Cockles, peas, artichoke, broad beans	14

### MAINS

Campanelle, green beans, cavolo nero and pumpkin seed pesto	8/17
Saffron gnocchetti, sausage and fennel ragu, parmesan	9/19
Flat iron steak, red prawns, shellfish sauce, monks beard	32
Cod and pea risotto, sea herbs	23
'Nduja lemon roast chicken, fregola sardi, pickled jalapeno mayo	26
Squid ink linguine, Cornish crab, zucchini, chilli, preserved lemon pangrattato	26

### SIDES

Lemon pepper fried potatoes	6
Tenderstem, chilli, garlic, smoked almonds	6
Wild rocket, 36 month aged parmesan	6

### PUDS

Tuscan chocolate, orange and almond tiramisu, coffee caramel	9
Baked clotted cream cheesecake, strawberry sherbet sorbet	9
White chocolate panna cotta, morello cherries, pistachio	8
Affogato al caffe / corretto	7/10
Baron Bigod - <i>English Brie</i> , olive oil, fig and bee bread, honeycomb	11
Sgroppino - <i>Venetian dessert/cocktail of lemon sorbet, limoncello, bergamot and prosecco</i>	11

**If you have any dietary requirements; allergies or intolerances, please ask**