



### DINNER SAMPLE

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

### STARTERS

Mozzarella di bufala, heritage tomatoes, watermelon	14
Smoked chicken ravioli, crispy sage, buckwheat	16
Coppa, pickled figs, gorgonzola, buttermilk, walnut granola	15
Cured sea trout, cucumber, apple, sea buckthorn	16
Octopus, coco blancs, cockles, 'Nduja	17

### MAINS

Flat iron steak, red prawns, shellfish sauce, monks beard	32
Squid ink linguine, Cornish crab, zucchini, chilli, preserved lemon pangrattato	26
Potato agnolotti "alla Genovese" green beans, pumpkin seed pesto, goats curd	24
Olive oil poached cod, artichoke, broad beans, peas, mint	29
Saffron mafaldine, Cornish lobster and tomato ragu, chilli, samphire	33

### 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**