

Apéritifs

Manzanilla Deliciosa, Valdespino, Jerez, 100ml	5
Prosecco Frizzante, Bernardi, 125ml	5
Devaux Grand Reserve, Champagne, 125 ml	8.5
Rum Manhattan: Belsezar Red Vermouth & El Dorado 5yr	8
Sacred Negroni: Sacred's Gin, Rosehip liqueur and Vermouth	8.5

Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Wood fired garlic bread	4.5
Parma ham croquettes, aioli	4.5
Padron peppers, paprika salt	5.0
Sautéed chorizo, fennel seeds & lemon	5
Tapenade bruschetta, grilled goats cheese & tomatoes	5
Wild mushroom & truffle arancini	5.5
Paprika fried squid, aioli	5.5
Manchego & spicy candied apricot	5.5
Octopus & smoked pepper salad, lemon & parsley, sourdough	5.5
Crab & prawn croquettes, lemon & dill aioli	6
Seared tuna, lemon, chives, red chilli & capers	6.5
Grilled beef tagliata, salsa verde	6.5

Starters

Goats cheese salad, garden green & pickled golden beets, caramelized red onion & hazelnuts	7.5
Burrata d'Andria, rocket pesto, crumbled olives & pistachio, Parma ham & sourdough	8.5
Salt cod fishcake, poached egg, watercress, smoked paprika & piquillo pepper salsa	9
Seared beef carpaccio, quails egg, dijon aioli, parmesan & watercress	9.5
Oyster mushrooms, butternut squash, red onion & heritage carrots, mint & chilli gremolata, Sicilian caponata, burrata & sourdough	10.5
Cecina de Leon, Morcón Ibérico, rabbit rillettes, pistachio salami, apple & ale chutney, crudités	11.5

Mains

Homemade spaghetti, wild mushrooms, jerusalem artichokes, soft poached egg, parmesan & truffle butter	12
Slow cooked duck ragu, handmade pappardelle, date, apricot & orange relish	14.5
Gnocchi Nero, squid, mussels & clams, saffron & Monk's Beard	16
Fontina & marjoram stuffed chicken breast, barley salad & spring heritage carrots	16.5
Grilled tuna steak, tenderstem broccoli & blood orange salad, polenta & salsa verde	18.5
Chuck-eye steak tagliata, rainbow chard, new potatoes, caper & mustard dressing	19.5

Pizza

Margherita: tomato, mozzarella, basil	9
Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes, green tomato chutney & fresh basil	12.5
Funghi: tomato, mozzarella, wild porcini & Portobello mushrooms, gorgonzola & oregano	13
Toscana: tomato, mozzarella Tuscan sausage, pancetta & smoked scamorza cheese	13
Diavola: tomato, mozzarella, ventracina salami, fresh chilli & thyme oil	13
Gustosa: tomato, saffron infused buffalo mozzarella, spicy n'duja sausage, padron peppers & garlic	13.5
Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goats cheese, rocket & truffle oil	13.5
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	13.5
Parma: tomato, mozzarella, parma ham, rocket & shaved parmesan	14

Sides

Rocket & parmesan salad, aged balsamic	4
Tenderstem broccoli, garlic & chilli oil	4.5
New Potatoes, butter & mint	4.5
Shaved fennel, breakfast radishes & orange	4.5

Please let us know when ordering if you have any allergies; we have an allergens menu we can give you for clarification of the allergens in the menu. An optional 12.5% service charge will be added to your bill.