

Apéritifs

Manzanilla Deliciosa, Valdespino, Jerez, 75ml	5
Prosecco Frizzante, Bernardi, 125ml	5.75
Devaux Grand Reserve, Champagne, 125 ml	8.5
Negróni: Boxer gin, Campari & Berto Rosso vermouth	9

Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Polenta chips, truffled aioli	4.5
Wood fired garlic bread	4.5
Parma ham croquettes, aioli	4.5
Padron peppers, paprika salt	5
Sautéed chorizo, fennel seeds & lemon	5
Smoked mackerel pate bruschetta, pickled beetroot	5.5
Wild mushroom & truffle arancini, mushroom ketchup	5.5
Paprika fried squid, aioli	5.5
Manchego & spicy candied apricot	5.5
Chicken liver parfait, cranberry chutney, sourdough	6
Seared tuna, smoked leek, capers, raisins & sherry salsa	6.5
Grilled beef tagliata, salsa verde	6.5

Starters

Quinoa spring salad; broad beans, green peas & purple sprouting broccoli, salted ricotta & smoked almonds	8
Burrata d'Andria, Parma ham, wild rocket & grilled sourdough	8.5
Grilled octopus & smoked pepper salsa, agretti & lemon	8.5
Linguine nero, potted shrimps & prawns, samphire, lemon & chilli butter	9.5
Veal carpaccio, parmesan, crispy capers & salsa rossa	9.5
Vegetable board: Grilled king oyster mushrooms, butternut squash & red onion, roasted parsnip, caponata, burrata & grilled sourdough	10.5
Charcuterie board: Parma ham, Speck, truffled salami, capocollo toscano, porter chutney & manchego cheese	11.5

Mains

Pea & mint risotto, salted ricotta	12
Handmade porcini & truffle ravioli, shaved parmesan	14.5
Pork ragu, homemade marjoram pappardelle, celeriac & rhubarb relish	15
Pan-roasted chicken breast, creamy mashed potato, curly kale & lemon gremolata	16.5
Seabream fillet, red pepper, green olive & cous-cous salad, preserved lemon & coriander	17
Roast sirloin of beef, roast potatoes, broccoli, roasted parsnip & honey carrots, Yorkshire pudding	18

Pizza

Margherita: tomato, mozzarella, basil	9.5
Basilico: tomato, yellow cherry tomatoes, fresh basil leaves & fresh buffalo mozzarella	13.5
Gustosa: tomato, mozzarella, pepper-cured guanciale, gorgonzola & piquillo peppers	13.5
Saporita: tomato, mozzarella, Tuscan sausage, taleggio & red onion	14
Diavola: tomato, mozzarella, spicy ventracina salami & fresh chilli	14
Piccante: sun-dried tomato sauce, pancetta, spicy n'duja sausage & fresh burrata	14.5
Contadina: tomato, mozzarella, caramelised onions, porcini mushrooms, fresh goat's cheese, rocket & truffle oil	14.5
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	14.5
Parma: tomato, mozzarella, parma ham, rocket & shaved parmesan	15

Sides

The Flourstation sourdough tortano, olive oil & balsamic	1.5
Rocket & parmesan salad, aged balsamic	4
Cavolo Nero, chilli & garlic	4.5
Thyme & rosemary roasted new potatoes	4.5
Shaved fennel salad, mint & chilli	4.5

An optional 12.5% service charge will be added to your bill.

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.