

Apéritifs

Champino: Devaux Champagne, Campari & Vermouth Rosso	9
Pink Margarita: Olmecablanco, pink grapefruit, lime & sugar	9
Mimosa: Devaux Chamapagne & Orange juice	9
Gin Lemon: Boxer gin, lemon & lime juice, basil & sugar	9

Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Polenta chips, truffled aioli	5
Wood fired garlic bread	5
Parma ham croquettes, aioli	5
Padron peppers, paprika salt	5.5
Sautéed chorizo, fennel seeds & lemon	5.5
Broad beans, pea & mint bruschetta, parmesan & ricotta	6
Wild mushroom & truffle arancini, mushroom ketchup	6
Paprika fried squid, aioli	6
Salt cod fritters, nero aioli	6.5
Grilled asparagus & parmesan custard	6.5
Grilled beef tagliata, salsa verde	7

Starters

Quinoa spring salad; broad beans, green peas & purple sprouting broccoli, salted ricotta & smoked almonds	8.5
Burrata d'Andria, Parma ham, wild rocket & grilled sourdough	9
Green asparagus, poached duck egg, grated bottarga, chilli & parsley salsa	9.5
Grilled tuna, pink fir potatoes & smoked pepper salad, black olive aioli	9.5
Cornish crab & cucumber salad, heritage breakfast radish, dill, mint & yoghurt dressing	10
Vegetable board: Grilled portobello mushrooms, shallot, red & yellow peppers, baby aubergines, burrata, sicilian caponata & grilled sourdough	11
Charcuterie board: Parma ham, Speck, truffled salami, capocollo toscano, porter chutney & manchego cheese	12

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.

Mains

Spaetzle, broad beans & green pea, wild mushroom & fontina	13
Handmade ravioli, prawns & broad beans, lime butter sauce	15
Lamb ragu, homemade marjoram pappardelle, crushed pea & mint	15.5
Pan-roasted chicken breast, Jersey potatoes, green peas & artichokes, truffled mustard gravy	17
Chuck-eye steak tagliata, grilled asparagus & yellow courgette, salsa verde	20
Seared tuna, spring vegetables, lentils & heritage tomato salad, spinach & lemon aioli	20.5

Pizza

Margherita: tomato, mozzarella, basil	9.5
Basilico: tomato, cherry tomatoes, fresh basil leaves & fresh buffalo mozzarella	13.5
Napoli: tomato, mozzarella, garlic, oregano, black olives capers & brown anchovies	14
Diavola: tomato, mozzarella, spicy ventracina salami & fresh chilli	14
Golosa: tomato, pancetta, Tuscan sausage, garlic, rosemary & fresh buffalo mozzarella	14.5
Iberico: tomato, spicy n'duja sausage, chorizo & fresh burrata	14.5
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	14.5
Contadina: tomato, mozzarella, caramelised onions, porcini mushrooms, fresh goat's cheese, rocket & truffle oil	15
Parma: tomato, mozzarella, parma ham, rocket & shaved parmesan	15.5

Sides

The Flourstation sourdough tortano, olive oil & balsamic	2
Rocket & parmesan salad, aged balsamic	4.5
Heritage tomato salad, red onion, basil & aged balsamic	5
Thyme & rosemary roasted new potatoes	5
Shaved fennel salad, mint & chilli	5