

## Apéritifs

Mimosa: Deavaux Champagne, orange juice	9.5
Bellini: Prosecco di Conegliano-Valdobbiadene, peach puree	9.5
Champino: Deavaux Champagne, Campari & Vermouth Rosso	9.5
Watermelon Martini: Ketel one vodka, watermelon, sugar syrup	9.5

## Cicchetti

Smoked almonds	3.5
Nocellara del belice green olives	4
Polenta chips, truffled aioli	5
Wood fired garlic bread	5
Parma ham & brie croquettes, aioli	5
Padron peppers, paprika salt	5.5
Sautéed chorizo, fennel seeds & lemon	5.5
Stracchino, tomato & basil bruschetta	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

Grilled chicory & blue cheese salad, grilled apricot, pecan nuts & crouton.	8.5
Burrata d'Andria, Parma ham, grilled peach & rocket salad, grilled sourdough & pistachio dressing	9
Chilled avocado soup, crab & lemon oil	9
Octopus carpaccio, heritage tomato & caper salad, squid ink aioli.	9.5
Cornish crab & cucumber salad, heritage breakfast radish, dill, mint & yoghurt dressing	10
Vegetable board: Chestnut mushroom, red & yellow peppers, yellow courgette, marinated artichokes, sicilian caponata, stracchino & grilled sourdough	11
Charcuterie board: Parma ham, Speck, truffled salami, capocollo toscano, porter chutney & manchego cheese	12

## Mains

Homemade herb gnocchi, heritage tomato, basil & parmesan	13
Wild mushroom risotto & fresh black truffle	15
Slow cooked beef ragu, homemade pappardelle, baby heritage tomato & oregano	15.5
Rump of lamb, jersey royals, fresh mint, rainbow chard & anchovy gremolata	17.5
Chuck-eye steak tagliata, watercress, grilled pink fir potatoes baby aubergine & salsa verde	20
Seared tuna, quinoa salad, watermelon & peach salsa	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
Grilled baby gem, roasted hazelnuts & egg mimosa dressing	5
Heritage tomato salad, crispy capers & chives dressing	5
Sauteed jersey royal, black olives, lilliput capers & lemon oil	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.