



19<sup>th</sup> September 2017

## Dinner Menu

Salted almonds 4  
Nocellara olives 4  
Artichoke vinaigrette 5  
Friggitelli peppers & Cantabrian anchovies 6  
Lardo di Colonnata & walnuts 6

Wild mushroom soup 7.50  
Tomato, Tropea onion & basil salad 7  
Marinated aubergine, goat's curd, pine nuts & raisins 8  
Burrata, courgettes & bottarga 9.75  
Salt cod, potato, egg & olives 9  
Raw mackerel, celery, colatura di alici & Calabrian chilli 9.50  
Ceps, garlic & parsley 12  
Devilled lamb sweetbreads, corn & spring onions 10  
Keats farm salad 6

Pumpkin & sage ravioli 13.50  
Veal ragu, pappardelle 14.75  
Black pudding, squid & bitter greens 19.50  
Bavette, grilled radicchio, gorgonzola & walnuts 18  
Barnsley chop, borlotti beans, tomato & rosemary 19.50  
Wild turbot, girolles, chard & vin jaune 24

Dark chocolate, olive oil & sea salt 7  
Fig leaf panna cotta, fig & pistachio 7  
Tiramisu 7

Couronne Lochoise 3.50  
Tomme de Chèvre 3.50  
Cashel Blue 3.50

Selection of three cheeses 10

Please note game may contain shot

Please inform your waiter of any food allergies before ordering.

Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%