



Bella Cerignola Olives (Ve)	7	Grilled Artichoke Hearts (Ve)	7		
Focaccia Romana (Ve)	6.5	24 Month Prosciutto di Parma DOP	9		
House Nuts (Ve)	6	Cheese Board 3/5	16/24		
ANTIPASTI					
Josper Charred Lamb Ribs, Burnt Aubergine, Sesame			18		
VAR Organic Salmon Crudo, Baby Cucumber, Samphire & Dill			22		
Burrata Pugliese, Prosciutto Di Parma DOP, Loquat			20		
Seared Beef Fillet Carpaccio, Parmesan & Rocket			22		
Spring Salad, Avocado & Hazelnuts (Ve)			17		
Italian Antipasti Selection (for two to share)			28		
FRITTI					
Fritto Misto, Caper Aioli			18		
Padron Peppers			12		
Tiger Prawn Arancini - Habanero Aioli			18		
PASTA (STARTER OR MAIN SIZES)					
Native Lobster Ravioli			28/42		
Spaghetti Carbonara			19/27		
Portland Crab Fettuccine			24/32		
Tuscan Sausage Tubetti & Broccoli			20/28		
Casoncelli Primavera with Buffalo Ricotta			18/26		
SECONDI					
Fosse Meadow Buttermilk Chicken Milanese, Caesar Salad			28		
Shetland Cod Fillet, Fennel, Potato & Leccino Olives			32		
White Asparagus, Peas, Quinoa, Herb Oat Cream (Ve)			26		
JOSPER (NATURAL LUMP WOOD CHARCOAL GRILL)					
45 Day Aged Beef Sirloin, Morels			48		
Veal T-Bone, Capers			38		
Monkfish, Beans, Mussels & Wild Garlic			36		
CONTORNI					
Zucchini Fritti (V)	9	Rosemary Fries (Ve)	7	Charred Greens (Ve)	9
Tomato & Basil (Ve)	8	Seasonal Mixed Salad (Ve)	8	Rocket & Parmesan	8

SELECTION OF WINES BY THE GLASS

WHITE				RED			
	Grape	175ml	250ml		grape	175ml	250ml
Soave Classico Cantina di Monteforte	<i>Garganega</i>	10.50	15.00	I Muri, Vigneti del Salento	<i>Negroamaro</i>	11.00	15.70
Sauvignon, Ponte del Diavolo	<i>Sauvignon Blanc</i>	11.50	16.20	Montepulciano d'Abruzzo, Il Faggio	<i>Montepulciano</i>	12.00	17.15
Pinot Grigio, Kellerei Bozen	<i>Pinot Grigio</i>	13.80	19.75	Valpolicella Classico "Masù di Jago", Recchia	<i>Corvina, Rondinella, Molinara</i>	14.00	20.00
Pinot Blanc Cave de Ribeauvillé	<i>Pinot Blanc</i>	13.30	19.00	Chianti Colli Aretini, Mannucci Droandi	<i>Sangiovese</i>	15.70	22.00
Giunco, Cantina Mesa	<i>Vermentino</i>	14.00	20.00			125ml	175ml
Gavi di Gavi, "Fossili" San Silvestro	<i>Cortese</i>	14.50	20.80	Sherazade, Donnafugata	<i>Nero d'Avola</i>	13.40	18.80
Mâcon-Villages, Philippe Charmond,	<i>Chardonnay</i>	14.70	20.60	Malbec, Pulenta Estate	<i>Malbec</i>	13.90	19.80
Sancerre, Domaine des Brosses	<i>Sauvignon Blanc</i>	16.20	23.10	Rossese di Dolceacqua, Terre Bianche	<i>Rossese</i>	14.80	21.00
Pouilly-Fuissé Clos Du Roy, Dominique Cornin	<i>Chardonnay</i>	23.40	33.40	Pinot Noir, Alois Lageder	<i>Pinot Noir</i>	15.50	22.00
Soave "La Rocca", Pieropan	<i>Garganega</i>	24.30	34.70	Château Mauvesin Barton, Moulis en Médoc	<i>Cab. Sauv. Merlot</i>	16.70	24.00
Abtsberg, Spatlese, Maximin Grünhaus	<i>Riesling</i>	27.00	38.60	Guidalberto, Tenuta San Guido	<i>Cab Sauvignon, Merlot</i>	23.00	32.70
				Barolo, Giovanni Rosso	<i>Nebbiolo</i>	24.30	34.50
				Pelago, Umani Ronchi	<i>Montepulciano, Cab. Sauv. Merlot</i>	24.90	35.50

BEER

bottle	7.00	Moretti 4.6% ABV
	7.50	Peroni Nastro Azzurro Capri 4.2% ABV
	8.00	Peroni Nastro Azzurro 5% ABV
	8.00	Meantime Prime Pale Ale 4.3% ABV
	10.00	Cornish Orchards Golden Cider 5% ABV
	6.00	Peroni Alcohol Free Lager 0.0% ABV
draft	8.50/ 5.00	Peroni Pint and 1/2 Pint

FIZZY

Prosecco DOC 'Extra Dry' Ca di Alte	<i>Glera</i>	13.50
Cuvée Essentiel, Brut Piper Heidsieck	<i>Brut blend</i>	19.90

ROSÉ

		175ml	250ml
Villa Estérelle Château du Rouët	<i>Blend</i>	15.50	22.15
Chiarretto "Roseri" Ca' Maiol	<i>Blend</i>	19.30	27.00

Still & Sparkling Water (750ml) 3.95

The Borneo Orangutan Survival UK

More than ever We are proud supporters of this charity and its valuable work in the plight of the Borneo Orangutans. We hope you will join us in supporting this cause by means of accepting the voluntary £1.50 donation which will appear on your bill. However, if you are not in favour please do let us know and we will remove it.