

For The Table

Bird in Hand focaccia & Honest Toil extra virgin olive oil 6.5
Mixed olives 6
Roasted almonds 6
Padron peppers & paprika salt 8.5
Parma ham & brown crab croquettes & aioli 8
Sauteed chorizo & fennel seeds 9
Charcuterie selection served with toast 18
Cheese board, quince jelly & grapes 13

Plates

Piperade, stracciatella 12
Smoked cods roe, toasted foccacia, chives 11
Roast crown prince squash, pesto 13
Crispy squid, apricot harissa & leaves 13
Steak tartar, roast tomato, anchovy & horseradish, pecorino 14
Gnocchi, rocket & pistachio pesto, aged Parmesan 15
Brown crab trofie, samphire & chives 16.50
Beef shin ragu, pappardelle & Parmesan (GF available) 17
Roast pollack, braised white beans, pesto 22.5
Pork schnitzel, fennel slaw & lemon 20

Sharing Plates

650g bone in prime rib, red wine sauce 65

Sides

Caesar salad 10 (including chicken 15.5)
Fries 7
Rocket & Parmesan salad 7
Hispi, chilli & garlic butter 7

Pizza (Gluten free base available)

The Wellington – garlic & snail butter, Bayonne Ham & Comte 19
Margarita – tomato & fior di late 14
Parma - Rocket, Parmesan & Parma ham 19
Salsiccia - Truffle paste, Tuscan sausage, porcini & truffle oil 19
Stagioni - Ham, mushrooms, artichokes & black olives 18.5
Picante - Spicy n'duja sausage & smoked scamorza 18.5
Prosciutto - Caramelised onions, gorgonzola, ham & pesto 19
Diavola - Ventracina salami & fresh chilies 18.5
Zucchine - Courgette, rocket, salted ricotta & truffle oil 18
Basilico - Mozzarella, cherry tomatoes, pesto & fresh basil leaves 18

Please make us aware of any allergies and ask for further details of dishes that contain allergens
This menu is subject to a discretionary 12.5% service charge. All prices include VAT.