

### To Share

Seasonal Crudité, Herb Dip (vea) ~ 15 Cobble Lane Salumi, London Cured Pork Collar and Beef "Bastardo" ~ 16 Focaccia, Tonda Iblea Olive Oil (ve) ~ 6

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# **Starters**

Seared Hand-Dived Scallop, Champagne, Trout Roe, Finger Lime ~ 28
Roast Veal Tonnato, Capers, Fried Shallots ~ 19
Devon Crab, Datterini Tomatoes, Basil, Pangratatto ~ 21
La Latteria Burrata, Trombetta Courgettes, Mint, Basil ~ 20

Hereford Beef Two Ways:

Tartare, Truffled Mayonnaise, Salsify Crisps, Aged Parmesan ~ 18

Crudo, 10g Imperial Osietra Caviar, Sea Purslane ~ 45

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#### Pasta

Orecchiette, Courgette, Smoked Almonds, Datterini Tomatoes (ve) ~ 19

Cod Ravioli Nero, San Marzano Tomatoes, Amalfi Lemon ~ 21

Fresh Ricotta Agnolotti, Scottish Girolles ~ 22

Braised Veal Cheek and Aged Parmesan Risotto, Australian Black Winter Truffle ~ 36



#### Mains

Farinata, Roasted Artichoke, San Marzano Tomatoes (ve) ~ 24
Seared Yellowfin Tuna, Sicilian Caponata, Pine Nuts, Golden Raisins ~ 35
Roast Shetland Cod, Mussels, Borlotti, Sea Vegetable Broth ~ 34
Creedy Carver Duck Breast, Crushed Sweetcorn, Basil, Guanciale ~ 42
Launceston Leg of Lamb, Roasted Carrot, Bagna Cauda ~ 41
Rib of Hereford Beef for two, Rosemary, Oregano, Chilli, Lemon ~ 95

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# Sides

Flat Green Beans, Chilli, Garlic (ve) ~ 8
Fried La Ratte Potatoes, Rosemary (ve) ~ 8
Little Gem, Crema Insalata, Pangratatto ~ 8
Vesuvio Tomato Salad, Fresh Borlotti, Basil (ve) ~ 10