



Caviar

Osciètre Gold - 5g Bump ~ 18

Siberian Baerii - 30g ~ 70

Served with Crème Fraîche and Sardinian Bread

Osciètre Gold - 30g ~ 115

Served with Crème Fraîche and Sardinian Bread



Starters

La Latteria Stracciatella ~ 21

Black Figs, Mint, Pistachio

Roasted Delica Pumpkin, Black Truffle (vea) ~ 22

Gorgonzola, Chestnuts, Sage

Tuna Crudo ~ 22

Cured Roe, Finger Lime, Agretti

XL Diver Scallop ~ 26

Crushed Sweetcorn, Velouté, Guanciale

Vitello Tonnato ~ 19

Shallots, Capers, Cantabrian Anchovies

Duck Ravioli ~ 23

Black Winter Truffle

(VE) Suitable for Vegans, (VEA) Vegan Alternative Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.



Mains

Agnolotti ~ 32

Porcini Mushrooms, Ricotta

Violet Aubergine (ve) ~ 28

Sicilian Pomegranate, Caramelised Onion Purée

Wild Seabass ~ 44

Jerusalem Artichoke, Cavolo Nero, Capers

Scottish Lobster, Champagne Risotto ~ 52

Amalfi Lemon

Norfolk Black Leg Chicken ~ 39

Scottish Girolles, Crème Fraîche, Basil

Launceston Rump of Lamb ~ 41

Roasted Carrot, Bagna Cauda

Aged Hereford Côte de Boeuf To Share ~ 95

Marsala Jus, Sage



Sides

Little Gem (vea) ~ 9

Crema Insalata, Pangrattato

Purple Sprouting Broccolini (ve) ~ 9

Garlic, Chilli

Fried Ratte Potatoes (ve) ~ 9

Rosemary

Leek Gratin ~ 9

Aged Parmesan