



## Caviar

Osciètre Gold - 5g Bump ~ 18

Siberian Baerii - 30g ~ 80

*Served with Crème Fraîche and Sardinian Bread*

Osciètre Gold - 30g ~ 115

*Served with Crème Fraîche and Sardinian Bread*



## Starters

La Latteria Stracciatella ~ 21

*Preserved Figs, Tardivo, Haezelnuts*

Roasted Delica Pumpkin, Black Truffle (vea) ~ 22

*Gorgonzola, Chestnuts, Sage*

Tuna Crudo ~ 22

*Cured Roe, Citrus, Agretti*

XL Diver Scallop, Champagne Sauce ~ 26

*Champagne, Trout Roe, Finger Lime*

Vitello Tonnato ~ 19

*Shallots, Capers, Cantabrian Anchovies*

Duck Ravioli ~ 25

*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 ~ 29

*Wild Mushrooms, Ricotta*

Roast Treviso & King Oyster Mushroom (ve) ~ 31

*Black Garlic, Sicilian Pomegranate*

Wild Seabass ~ 44

*Jerusalem Artichoke, Cavolo Nero, Capers*

Scottish Lobster Linguine ~ 56

*Marinated Datterini Tomatoes, Amalfi Lemon*

Risotto Alla Milanese ~ 39

*Braised Veal Shin, Roasted Bone Marrow, Orange Zest*

Blythburgh Pork Chop ~ 34

*Poached Quince, Salsa Verde*

Aged Hereford Côte de Boeuf To Share ~ 95

*Marsala Jus, Sage*



## Sides

Little Gem (vea) ~ 9

*Crema Insalata, Pangrattato*

Tender Stem Broccolini (ve) ~ 9

*Garlic, Chilli*

Fried Ratte Potatoes (ve) ~ 9

*Rosemary*

Leek Gratin ~ 9

*Aged Parmesan*