



For the Table

Focaccia ~ 5

Pizzetta ~ 20

Raschera, Black Truffle

Cobble Lane Salumi ~ 10

Cured Pork Collar & Beef Bastardo

Caviar

Osciètre Gold - 5g Bump ~ 18

Siberian Baerii - 30g ~ 80

Crème Fraîche and Sardinian Bread

Osciètre Gold - 30g ~ 115

Crème Fraîche and Sardinian Bread



Starters

La Latteria Stracciatella ~ 21

Fresh Peas, White Asparagus, Wild Garlic

Petit Violet Artichoke (ve) ~ 19

Cannellini Beans, Courgette Scapece, Mint

Tuna Crudo ~ 23

Cured Roe, Citrus, Agretti

XL Diver Scallop, Champagne Sauce ~ 26

Champagne, Trout Roe, Finger Lime

Beef Carpaccio ~ 26

Anchovy Mayo, Castelfranco, Jerusalem Artichoke, Pecorino Romano

Duck Ravioli ~ 25

Black 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

Roasted Maitake Mushroom (ve) ~ 32

Black Garlic, Braised Peas, Tropea Onion

Atlantic Halibut ~ 44

Mussels, Broad Beans, Sea Vegetables, Amalfi Lemon

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

Green Asparagus ~ 15

Aged Parmesan, Amalfi Lemon