



22nd November 2017

Lunch menu

Salted almonds 4
Nocellara olives 4
Gougeres 5
Salsiccia stagionata 5
Breakfast radishes, smoked cods roe 6
Cantabrian anchovies, rosemary oil 6

Fish soup 7.50
½ doz. Morecombe bay oysters 17
Purple sprouting broccoli, tahini, raisins & mint 8.50
Burrata, tardivo & bottarga 9.75
Mussels, cime di rapa & nduja 9
Brown crab on toast 9.50
Grilled duck livers, violet artichoke & mâche 8.75
Raw scallop, celery, colatura di alici & capers 10
Fried squid, oregano & Calabrian chili 10
Castelfranco salad 6

Venison ragu, pappardelle 14.50
Pink fir potato ravioli, wild mushrooms & taleggio 15
Black pudding, pumpkin, lentils & sage 14.50
Lamb neck, Jerusalem artichoke, puntarelle & anchovy 19
Red mullet, potato, fennel & basil 17
Wild seabass, leeks, crab sauce 25

Dark chocolate, olive oil & sea salt 6.50
Fig leaf pannacotta, quince & rum 7
Tiramisu 7

Clacbitou 3.50
Gorgonzola piccante 3.50
Gwitterchas 3.50

Selection of three cheeses 10

Please note game may contain shot

Please inform your waiter of any food allergies before ordering.

Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%