



19th January 2018

Dinner menu

Salted almonds 4
Nocellara olives 4
Gougeres 5
Andouille de Gers 6
Cantabrian anchovies, rosemary oil 7

Pasta e fagioli soup 7
½ doz. Morecambe Bay oysters 17
Beetroots, goat's curd & walnuts 8
Burrata, pink radicchio, pangrattato 9.50
Smoked eel, fennel, apple & horseradish 9.75
Mussels, monk's beard, bottarga & calabrian chilli 10
Cured beef, marinated artichoke & parmesan 10
Grilled quail, salmoriglio 11
Bitter leaf salad 6

Beef shin ragu, pappardelle 14.50
Ricotta & chard rotolo 13.50
Pork collar, mogette beans, sprout tops & wholegrain mustard 17.50
Cod, brandade, radicchio & olives 18
Black pudding, squid & bitter greens 19
Barnsley chop, fava bean, cime di rapa & anchovy 19.50

Chocolate, olive oil & sea salt 6.50
Baked custard & rhubarb 7
Blood orange & almond tart 7

Persillé de Chèvre 3.50
Comté 24 months 3.50
St Nectaire 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%