



MENU DEL GIORNO

Available Thursday – Saturday Lunch, Tuesday – Friday Evenings.

TO START

Zuppa del giorno

Mozzarella mousse, tomato salad, black olive crumb, smoked burrata
ice-cream, wild garlic oil, parmesan tuille (v)

Coniglio Pietro : confit carrot, rabbit ragu, house made ricotta, pickled
carrot, wild fennel

Tuna "Panini"- tuna pate, avocado, confit lemon, bread tuille, tuna
tartare, pickle beetroot

MAIN COURSE

Roast breast of cornfed chicken, salsa Sorrentina – red and yellow tomatoes with
garlic and basil, basil veloute, crispy potato pave, summer greens

Black garlic glazed shoulder of lamb, goats cheese bon bon, crushed new potatoes,
Sicilian caponata, anchovy and lamb jus

Mushroom panzotti, black garlic puree, roast mushrooms, mushroom and truffle
cream, pea shoots, parmesan

Roast fillet of chalk stream trout, lemon and wild fennel tagliatelle, stracciatella,
salmon roe

SIDE DISHES

Homemade chunky chips 6/ with truffle and parmesan 7.50

Rocket, parmesan & pinenuts 6

Spring Brassicas with peas, pancetta & chilli 7

Cauliflower cheese alla carbonara 8

Mushrooms & spinach with garlic butter 6

New potatoes with spring onion & mint 6

Zucchini fritti 8

Tomato & red onion salad with smoked ricotta 6

DESSERTS

Chocolate and caramel tart, raspberry salad, raspberry sorbet

Vanilla pannacotta, crushed amaretti, cherries, mascarpone, amaretto
and cherry sorbet

Duo of seasonal ice-cream and sorbet

Trio of cheese +£4

Your choice of dessert cocktail +£3

TWO COURSES 32

THREE COURSES 39

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances.

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A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.