

PLATOS CHICOS + ENSALADAS

- + carrot soup • ginger £12
- burrata • roast tomatoes • basil £16
- raw artichoke • avocado • radicchio • grapefruit • almonds • manchego £18
- + endives • radish • mustard dressing • flax seeds £18
- cured salmon • beetroots • crème fraiche £22
- + octopus carpaccio • lime • chilli • olive oil £18
- + raw tuna • avocado • wasabi £20
- seared scallops • lemon dressing £28
- + spiced crab • avocado • cucumber • cayenne £22
- foie gras terrine • kumquats marmelade £22
- + vitello tonnato • capers • parsley • lemon £18
- beef carpaccio • truffle • parmesan • lamb's lettuce £22

PASTAS

- orecchiette • lemon • cream • parsley • parmesan £18
- paccheri • cacio • pepe • bottarga £18
- fusilli • tomato • basil • parmesan £18
- braised beef ravioli • butter • sage • parmesan £22
- potato gnocchi • veal ragù • parmesan £22

PESCADOS + CARNES

- + seared cod • tomatoes • olives £26
- + whole dover sole (16oz) £46
- + roast wild sea bass £36
- + peppered tuna steak £36
- + secreto ibérico pork £38
- + blackened chicken £26
- + veal chop £36
- + peppered venison loin £36
- + suckling lamb shoulder £42
- + grilled fillet steak (250 gms) £46
- + grilled sirloin steak (350 gms) £38
- + grilled rib eye steak (350 gms) £38

VEGETALES

- + humita spiced corn • basil £10
- + caramelised sweet potatoes £8
- + roast domino potatoes £8
- + stacked ratatouille £9
- + broccoli • tomato • chilli • almonds £9
- + roast cauliflower • truffle • parmesan £12
- + beetroots • horseradish dressing £9
- + roast wild mushrooms • parsley • lemon £12
- brussel sprouts • parmesan dressing • hazelnuts £12
- + steamed spinach £6
- + beans • lentils • chilli • tomato dressing £10
- + quinoa • sweet potato • pomegranate £10
- + avocado • cayenne pepper • black sesame £6
- + green leaf salad £6

+ Refers to lactose, sugar and gluten free (ask for buckwheat melba toast).