

Cicchetti

pre-dinner snacks

24 Month Prosciutto San Daniele £9	Truffle Arancini £6
Mozza Fritta £5	Bruschetta of Heirloom tomatoes £6

Antipasti

Starters

Burrata £9
Puglia burrata served with roast fig, pistachio and fennel crackers

Zuppa di Sedano Rapa £9
Celeriac soup, tortellini, black truffle

Peelham Farm Organic Bresaola £10
Rocket, goats cheese dressing, Datterino tomato

Capesante Scottate £16
Hand dived Isle of Mull scallop, nduja, artichoke

Secondi

Main Course

Merluzzo alla Griglia £24
Shetland cod, mussels, brassica, caviar sauce

Porchetta £28
Peelham Farm Organic pork, hazelnut, raisin & radicchio

Alladale Estate Venison £28
Blackberry, white bean, smoked beetroot, venison jus

Romanesco al Forno £18
Baked Romanesco, black trumpet mushroom, Sicilian capers

Primi Piatti

Homemade Pasta

Pappardelle al Ragù di Vitello con Tartufo £25
Pappardelle pasta with organic Peelham farm rose veal ragù & black truffle

Gnocchi ai Funghi £18
House potato gnocchi, wild mushrooms, black garlic

Spaghetti alle Cozze £22
Spaghetti pasta, shetland mussels, saffron, chilli, garlic

Rigatoni Mezze al Ragù di salsiccia £20
Mezze Maniche with Sicillian fennel sausage ragu, tomato, caper, mint

Contorni

sides

Patate al Rosmarino £5
Crisp potato & rosemary

Broccoli £6
chilli & garlic

Caesar Salad £6
Baby gem, anchovy, parmesan