



À LA CARTE MENU

Sample Menu

STARTER

Orkney Scallops

Amatriciana sauce, caramelised tropea onion, crispy leeks, candied cedrat

White Asparagus Cacio & Pepe

Pecorino romano, cubebe pepper, guanciale

Mazzara del Vallo Red Prawns

Spaghetti Verrigni, anchovies, Amalfi lemon, 36 month aged parmesan

Violetto Artichoke

Grilled, miso and yuzu glaze, Jerusalem artichoke ice cream, yogurt, wild garlic

Plin Ravioli

Delica pumpkin, ricotta cheese, caciocavallo sauce, enoki mushrooms

MAIN COURSE

Turbot

Brown butter, Romana courgette, dill, kohlrabi and sage

John Dory

Slightly smoked over charcoal, cime di rapa tempura, curry beurre blanc, kaffir lime, Cornish whelks

Lamb Rack

Marinated with meadowsweet, English green asparagus, peas, lardo

30 Days Aged Beef Fillet

Cooked confit, Sorrento tomatoes, konbu emulsion, sesame, mustard

Should you have any dietary requirements or intolerances, please inform your server upon placing your order.
15% discretionary service charge will be added to your final bill.

(V) - Vegan



À LA CARTE MENU

Sample Menu

VEGETARIAN & VEGAN MENU

Cauliflower mushroom (V)

Brown butter, green apple, dill, cauliflower emulsion

White Asparagus Cacio & Pepe

Pecorino romano, cubebe pepper

Plin Ravioli

Delica pumpkin, ricotta cheese, caciocavallo sauce, enoki mushrooms

Violetto Artichoke

Grilled, miso and yuzu glaze, Jerusalem artichoke ice cream, yogurt, wild garlic

SIDES

Green Steamed Broccoli and Brown Butter

Grilled Green Asparagus and Lime

Mashed Potatoes

French Fries

Truffle and Parmesan Fries

Should you have any dietary requirements or intolerances, please inform your server upon placing your order.
15% discretionary service charge will be added to your final bill.

(V) - Vegan