

ANTIPASTI

Quinoa salad with broccoli and kale hummus, asparagus, carrots and raspberry sauce <i>Insalata di quinoa con hummus di broccoli e cavolo nero, asparagi, carote e salsa di lamponi</i>	£14.00
Burrata, heirloom cherries tomato salad and pesto <i>Burrata con insalata di pomodorini e pesto</i>	£16.00
Soy-glazed octopus with pearl onions, saffron potatoes and corn sauce <i>Polpo glassato con cipolline, patate allo zafferano e salsa di mais</i>	£18.00
Seared scallops, tomato, mozzarella and basil <i>Capesante alla caprese</i>	£22.00
Cornish crab salad, black rice, aioli and seaweeds <i>Insalata di granchio, riso nero, aioli e insalata di alghe</i>	£24.00
Venison carpaccio, puffed quinoa, wild herbs, black truffle and parmesan <i>Carpaccio di capriolo, quinoa, erbe selvatiche, tartufo nero e parmigiano</i>	£28.00

ZUPPE, PASTE E RISOTTI

Spring vegetables minestrone <i>Minestrone di verdure di stagione</i>	£12.00
Carnaroli risotto, pumpkin and roasted cuttlefish <i>Risotto carnaroli, zucca, seppia arrostita</i>	£16.00
Homemade duck ravioli with beetroots, watercress purée and jus <i>Ravioli con ripieno d'anatra, barbabietole e purea di crescione</i>	£18.00
Linguine with Scottish lobster, chilli and Pachino tomato sauce <i>Linguine all'astice Scozzese, peperoncino e salsa al pomodoro Pachino</i>	£34.00
Homemade fusilli, swordfish ragout, green pepper and almond crumb <i>Fusilli, ragout di pesce spada, peperoni verdi e mandorle</i>	£18.00
Lasagna, white veal ragout, parmesan béchamel <i>Lasagna, ragout bianco di vitello, besciamella al parmigiano</i>	£18.00

Should you have any questions regarding the allergens, the content or preparation of our food please ask a member of our team.

All of the above dishes can be served as a main course at a supplement of £8.00.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.

SECONDI

Barley with sautéed mushrooms, hemp seeds, roots and vegetables sauce <i>Orzo perlato, funghi semi e ristretto di vegetali</i>	£20.00
Cod, broccoli puree', sun-dried tomatoes and crispy potatoes <i>Merluzzo, crema di broccoli, pomodori secchi e patate croccanti</i>	£28.00
Dover sole, crispy asparagus, wild mushrooms, lemon verbena sauce <i>Sogliola con asparagi impanati, funghi, salsa di lemon verbena</i>	£44.00
Wild sea bass in salt crust and steamed vegetables <i>Branzino in crosta di sale e verdure al vapore</i>	£42.00
Suckling pig, artichokes and quince jelly <i>Maialino con carciofi e mele cotogne</i>	£28.00
Roasted loin of lamb, red cabbage, cassava, shallots and blackberry jus <i>Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di more</i>	£32.00
Scottish beef fillet, bone marrow with herbs crust, potatoes and baby lettuce <i>Filetto di manzo Scozzese con crosta di midollo ed erbe e patate arrosto</i>	£42.00

FROM THE GRILL ...

Salmon fillet	£34.00
Halal Wagyu beef fillet	£80.00
Fillet of beef	£40.00
American Rib eye	£48.00
Baby chicken	£27.00

SIDES

Spinach	£5.50
Green beans	£5.50
Mashed potatoes	£5.50
Roasted potatoes	£5.50
Broccoli	£5.50

PIZZA

Vegetariana <i>Mozzarella, cherry tomato, mixed grilled vegetables, parmesan</i>	£18.00
Bufala <i>Fresh buffalo mozzarella, cherry tomato</i>	£21.00
Wellesley <i>Mozzarella, cherry tomato, bresaola, rocket and parmesan</i>	£27.00
Tartufo Nero <i>Burrata, mushrooms and black truffle</i>	£30.00
Astice <i>Tomato sauce, lobster and parsley</i>	£35.00
Frutti di mare <i>Tomato sauce, squid, scallops and prawns</i>	£40.00