

## APERITIVO

- + marcona almonds (ve) £6
- + gordal reina olives (ve) £6
- + half a dozen quail eggs • spiced salt (v) £6
- crudités (v) £8
- + grilled padrón peppers (ve) £8
- bikini sandwich - jamón • manchego • truffle £12
- + jamón ibérico £16
- + oscietra caviar 50g - 125g £140/350
- avocado canapés • pickled chilli (ve) £3
- + crab canapés • asparagus £3
- hot smoked salmon canapés • crème fraîche £3
- datterini tomato pizzette • stracciatella (v) £8
- nduja pizzette • piquillo peppers £10
- jamón pizzette • artichoke £12

---

## STARTERS

- + courgette soup • crispy kale (ve) £12
- + gillardeau natural oysters *half dozen* £24
- + asparagus salad (ve) £10
- + roast corn salad • red pepper • pomegranate £12
- burrata • radicchio • blood orange £16
- roast chicken salad • mustard dressing £18 starter/£22 main
- + hand picked crab • grilled asparagus £18
- + halibut crudo • citrus • tarragon £18
- hand dived scallops • in the shell £24
- + vitello tomato £18
- + beef carpaccio • black truffle • capers £20

## PASTAS

- potato gnocchi • ragù £16
- pappardelle • bonito • capers • almond £16
- ricotta truffle ravioli • wild mushrooms (v) £18
- risotto verde • asparagus (v) £20

---

## FROM THE GRILL

- + fish of the day £34
- wild brill • capers £38
- + blackened chicken breast £26
- + lamb chops £38
- + peppered steak £42
- + sirloin £40
- whole Galician rib of beef £80

potato galette £7 - domino sweet potatoes £7 - spring dressed tomato £8 - spiced corn £5  
+ steamed spinach £5 - + charred sprouting broccoli • almond £8 - avocado • pickled chilli £8 - + green salad £8

+ refers to lactose, sugar and gluten free | vegan (ve) / vegetarian (v)

we support local, sustainable and organic producers

please inform your waiter if you have any food allergies | a 15% discretionary service charge will be added to your bill