

Tuesday 10th June

Bread & butter 5

Bella di Cerignola 3

Cod's roe, quail's egg & wood sorrel 5

Capocollo 8

Scallop, kumquat & chilli 13

Green asparagus, capers & chervil 14

Petit Violet, goat's curd, olive & grapefruit 13

Romano, pea, agretti & stracciatella 14

Grey mullet, fennel, almond & melon 15

Carosello, Barattiere, crab, strawberry & sorrel 20

Squid, Borettane, celery & raisin 26

Ricotta, speck & white asparagus 28

Trout, elderflower & Jersey Royal 32

Pork, apple, celeriac & mustard 30

Sirloin, Taleggio & Treviso 35

Hafod, Stichelton & Vesuvio 14

Fromage frais & apricot 10

Muscovado crème caramel 10

Choux, chocolate & prune 12

Strawberry, pistachio & crème anglaise 11

*Allergen information is available on request. Please
inform your waiter of any allergies or intolerances*

*A discretionary service charge of 15% will be added
to your bill*

*We are proud to support the charity Chefs in Schools.
A voluntary £1 donation will be added to your bill*