

MAREMMA



Antipasti

Truffle arancini (4)	10	
Chicken liver crostino, cannellini bean purée crostino	12	
Ribollita, crostino	14	
Beef battuta, capers, mustard aioli	15	
West Country buffalo mozzarella, puntarelle, anchovies	16	
Fritto misto, chilli aioli	16	24

Primi

Broccoli & ricotta tortelli	16	25	
Linguine, clams, bottarga	16	25	
Pappardelle, wild boar ragù	18	28	
Wild mushroom risotto	16	25	

Secondi

Please see boards for today's specials, rare breeds & Super Tuscan wines

Pumpkin sformato, spinach, truffle cream	24	
Pan-fried sea bream, lemon, salsa verde	24	
Iron age pork chop tagliata, mostarda di frutta, fennel salad	28	
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	28	

Contorni

Homemade focaccia, extra virgin olive oil	6
Crispy potatoes, aioli	7
Borlotti beans	6
Curly kale	6
Seasonal salad, lemon dressing	6

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions

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Dolci e formaggi

Dessert of the day

See specials board

Tiramisu	10	
Plum, walnut & ricotta cake with Callum's Merryweathers	10	
Panna cotta, blackberry compote, cantuccio	9	
Quince gelato	9	
Selection of Maremman cheese, Stockwell honey, walnut & fruit crisp bread	14	
Affogato al caffè / Affogato al caffè corretto	7 / 9	

Dessert wines (75ml)

Vin Santo del Chianti DOC, SI, 2015, 14% / with cantucci biscuits	9 / 11
Aleatico Passito dell'Elba DOCG, 2023, 15.5%	10

Caffè

Espresso / Americano	3
Double espresso / Macchiato	4
Cappuccino / Latte / Flat white	4
Caffè corretto	6

Liquori (35ml)

Grappa bianca Tutti Santi	8
Grappa moscato affinata in Barrique	9
Homemade limoncino	7
Homemade pompelmocello	7
Cynar / Averna / Fernet Branca / Amaro del Capo	7
Disaronno Amaretto / Vecchia Romagna	7

A discretionary 12.5% service charge will be added to your bill