



January Sample Menu

Aperitivo	£
Paper Plane	13
Aperol Spritz	12
Plymouth Navy Negroni	14
Olive Leaf Gin Martini	14
Blackberry Daiquiri	13
Saliza Amaretto Sour	13
Fresh Blood Orange Sbagliato	12
Elderflower Lemon & Mint Spritz with Gin	6.5 12
Crodino Spritz (alcohol free)	6.7

Antipasti

Sundried tomato and rosemary focaccia, Lazio single estate olive oil	5.9
Mixed olives with lemon and garlic, served warm	4 / 6
Giardiniera (house made seasonal pickles)	4.8
Pumpkin fritti with Moor Pool honey, pecorino cheese & fresh lemon	9.5
Burrata, Italian blood orange, candied walnuts, basil oil, Maldon salt	16
Venison fillet carpaccio, rocket, balsamic dressing, 30-month Parmigiano Reggiano	17
Bombolone (doughnuts) stuffed with Gorgonzola, pickled walnut, red onion jam	4.8 (each)
Venetian style whipped salt cod on crostini, crispy sage	6 (each)

Pasta

Half / Full

Tagliatelle with ragu alla bolognese, 30 month Parmigiano Reggiano	13 / 25
Linguine with fresh Devon crab, Datterini tomato, garlic, lemon & pangrattato	15 / 29
Ricotta stuffed agnolotti with cavolo nero & herb sauce, almonds	12 / 23
Tagliolini with fresh black winter truffle, parmesan cream	17 / 35

Meat and Fish

Barbequed shell-on wild red prawns with chilli and garlic oil, toasted focaccia	30
Grilled onglet steak (served pink), rosemary roasted potatoes, salsa verde	29
Braised Gressingham duck leg, lentils cooked with soffrito & pancetta, duck sauce	28

Vegetables and Salads

Aubergine parmigiana	15.7
Soft polenta with fried wild mushrooms, garlic, 30-month Parmigiano Reggiano	8.6
Romanesco & cauliflower, Piedmonte bagna cauda (anchovy & garlic sauce), almonds	7.9
Beetroot salad with bitter radicchio, orange dressing & Ticklemore goat's cheese	9.5

*All dishes are designed to be shared. We recommend that you choose 5-7 dishes between 2.
Please let us know if you have any allergies or dietary requirements.*