



ALL DAY MENU

v-vegetarian
vg-vegan
gf-gluten-free

BAR SNACKS

- Padrón peppers (vg) 6
Ox cheek croquettes, aioli, parmesan 8
Marinated anchovies 6.5
Patatas bravas, aioli, spicy tomato (v) 5.5
Gordal olives (vg,gf) 5
Grilled flatbread, 'nduja butter 5.5
Roasted almonds with rosemary (vg,gf) 4.5
Bocaditos de chorizo en salsa de vino tinto (gf) 9.5

SHARING BOARDS

Our artisan selection of cheeses & charcuterie products from different regions of Italy & Uk

Cheese & Charcuterie Board

SMALL 12 | LARGE 20

Served with flatbread, cugna', hot green chilli

Taleggio | Cropwell Bishop | Montasio
Finocchiona | Bresaola | Speck

Iberico Pork Bacon Burger 8

Iberico pork bacon patty, brioche bun, golden saffron shallots, harissa mayo, Taleggio, pickled green chilli

FISH

- Pan-fried Argentinian king prawns, 'nduja, focaccia 12.5
Roasted halibut, Navarrico beans & cavolo nero stew, salsa verde (gf) 19
Lobster hand-folded, tortelloni, bisque, chard, chive oil 17.5
Grilled Galician octopus tentacle, romesco, braised fennel (gf) 22

MEAT

- Braised ox cheek tagliatelle, parsley & walnut pesto, pecorino 12.5
Beef carpaccio, rocket, orange, Parmesan, extra virgin olive oil (gf) 15
Lamb kofta, hummus, minted yoghurt, flatbread 13.5
Ibérico pork ribeye, mustard mashed potato, Tenderstem broccoli (gf) 23
Flat iron steak, Parmentier potato, Tuscan kale, peppercorn sauce (gf) 21

VEGETABLES

- Harissa-roasted aubergine, chickpea velouté, crispy chickpea salsa (vg,gf) 10.5
Girolle & shiitake mushroom risotto, Parmesan, green oil (v,gf) 16.5
Burrata, roasted Delica pumpkin, pesto (v,gf) 12.5
Giant couscous, fennel, orange, Kalamata olives, rocket, almonds, Sherry vinegar (vg) 8.5

DESSERT

- Disaronno tiramisu 8
Panna cotta, caramelised figs 7.5
Chocolate & sour cherry pot 7
Hackney Gelato Sorbet 3.5