



ANTIPASTI

tardivo al cartoccio

baked tardivo, candied walnuts, gorgonzola, anchovy, Moscatel vinaigrette £19.50

burrata e nocciole

burrata, blood orange, vecchia stagione & basil £19

zuppa di pollo e funghi

chicken & mushroom soup with English crumpet & wild mushrooms £20

tartare di manzo

Glenarm Estate beef tartare, black winter truffle cream, potato chips £22



PRIMI

ravioli di polenta

polenta & aged parmesan ravioli, a ragu of artichokes, preserved tomato & truffles £25/£50

risotto alla zucca e gorgonzola

Four Acre Farm pumpkin, spicy gorgonzola & crispy sage £19/£38

gnocchi di parmigiano

gnocchi with parmesan, blue cheese cream, brandy & candied walnuts £19/£38

tagliatelle con ragu di manzo

tagliatelle, beef ragu, parmesan fonduta, pangratatto £20/40



DA CONDIVIDERE

bistecca alla fiorentina di manzo arrosto

Peter Hannan's salt aged T-bone steak, salsa verde & chunky chips £120

SECONDI

triglia alla griglia

grilled Brixham Bay red mullet, braised butter beans, puttanesca, Portland crab £45

rana pescatrice arrostita al burro

butter roasted monkfish, Four Acre Farm pumpkin, yellow leg chanterelles & pickled hen of the woods £47

lombo di maiale al latte

Yorkshire white pork marinated in buttermilk, burnt leeks, quince & cime di rapa £42

anatra di St Brides arrosto

slow roasted St Brides duck, chicory tart & bitter leaves £45



CONTORNI

polenta morbida e parmigiano

soft polenta & aged parmesan, salsa verde £7

cavolfiore 'alla nonna'

cauliflower, anchovy & lemon £7

misticanza amara

mixed bitter leaves, herbs, sweet mustard dressing £7

If you have dinner inclusive and choose to enjoy steak for two, a supplement of £30 applies.

We add an optional 13.5% service charge which is shared in full across the whole team involved in creating your experience. If something wasn't quite right, don't pay for it but do let us know what we could do better.