

**CICCHETTI**

E5 Sourdough Bread & Extra Virgin Olive Oil	<b>3</b>
Bella di Cerignola Olives	<b>3</b>
Smoked Almonds	<b>4</b>
2/4 Maldon Oyster	<b>5/9</b>
Taleggio Crostino & Burgundy Truffle	<b>8.5!!</b>
House Cured Anchovies	<b>4</b>
Fried Guinea Fowl	<b>6.5</b>

**ANTIPASTI**

Shaved Brussel Sprouts, Chantecler Apple & Ratte Potato	<b>6.5</b>
Gnocco Fritto & House Cured Lardo	<b>8</b>
Mussels, Celery & Nori	<b>7</b>
Burrata, Clementine & Grumolo	<b>10</b>
Sardinian Artichokes & Salsa Verde	<b>7.5</b>
Salsify, Egg Yolk & Hafod	<b>8</b>
House Cured Carne Salada, Hazelnuts & Parmigiano Reggiano	<b>11</b>
Squid etc	<b>11</b>

**PRIMI**

Cappelletti in Brodo	<b>12</b>
Tagliatelle, Parmigiano Reggiano & Butter	<b>9</b>
Tagliolini 'al nero' Cornish Crab & Winter Tomato	<b>12</b>
Rigatoni, Cavolo Nero & Pistachio	<b>11</b>
Linguine, Tomato & Calabrian Chilli	<b>10</b>
White Truffle Risotto (min 2ppl)	<b>28pp</b>

**SECONDI**

Sicilian Octopus, 'Nduja & Black Olives	<b>20</b>
Veal Chop 'Cotoletta' & Rocket Salad	<b>-</b>

**DOLCI**

Panna Cotta & Damson	<b>6</b>
Sanguinaccio, Blood Orange & Almond	<b>6</b>
Tiramisú	<b>7</b>
Neal's Yard Cheese, Fennel Seed Cracker	<b>5/9</b>