



Per iniziare... Trio 15

Pane e burro	5	Croquette	7.5	Olive di Sicilia	3.5
Our homemade Tuscan bread, focaccia, breadsticks, basil butter (v)		Beef cheek croquettes, pear and beef jus		Sicilian green and black olives (v)	

Antipasti

Zuppa	Jerusalem artichoke and chestnut soup, served with Tuscan toasted bread (v)	8
Tagliere	Our selection of cured meat, stracchino cheese, fresh figs, toasted bread	14
Salmon	Cured loch duart salmon bruschetta, ewes curd, red pepper puree, butter sauce	10
Capesante	Hand dived scallops ,ricotta mousse, guanciale pistachio, shellfish sauce	18
Burrata	Fresh italian burrata, red endive, fig puree, pine nuts (v)	9

Primi

Risotto	Leeks and gorgonzola risotto, walnut, white truffle oil (v)	9/16
Granchio	Ink squid linguine pasta, white crab meat, crab sauce, fresh chilli, lemon	11/21
Cervo	Fresh tagliatelle pasta, venison ragù, wild mushrooms	10/19
Gnocchi	Traditional Roman gnocchi, butternut squash puree, wild mushroom, guanciale	10/19

Secondi

Filetto	6oz Fillet steak, seasonal vegetables, truffle chips, parmesan sauce	29
Agnello	Wiltshire lamb shoulder slow cooked, crushed swede and new potatoes, port sauce	28
Faraona	Guinea fowl breast and wing, roasted squash, sage mash potatoes, brandy sauce	23
Pescato	Grilled Brixham catch of the day, vegetable concasse, shellfish sauce	24

Contorni

White truffle fries (v)	4.5	Sage mashed potatoes	4	Seasonal Vegetables (v)	4
Hand-cut parmesan chips (v)	4.5	Swede and crushed new potatoes (v)	4.5	Mixed baby leaf and tomato salad (v)	4

If you have any dietary requirements or allergies, please inform our restaurant team and we will be happy to adapt our dishes for you. Full details of allergen information is available on request.

A discretionary 10% service charge will be added to your bill, this charge is entirely optional and goes entirely to the staff.