APERO

ANTIPASTI BOARD

Burrata, Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives

£18.00/£26.00 (M,Sd,Mu)

MEZZE BOARD

Grilled halloumi, hummus, Labneh & walnuts, grilled aubergines & peppers, pitta bread

£16.00/£24.00 (M,Sd,N,G,Se)

SMALL PLATES

Focaccia, balsamic & olive oil - £6.00 (G,Sd)
Potato leek soup & homemade croutons - £15.00 (Ce,G) **V**
Burrata, roasted figs, walnuts, radicchio & balsamic glazed - £17.00 (M,Sd,N)
Beef carpaccio, black truffle, rocket, parmesan & hazelnuts - £19.50 (M,N)
Scallops, leeks, caviar & beurre blanc - £20.00 (Mo,Sd,F)
Pan fried octopus, chickpeas & cavolo nero pesto - £18.00 (Mo,M,Ce,N)

PASTA & RICE

Pumkin ravioli, butter & sage - £20.00 (E,M,G)
Spaghetti, squid, prawns, mussels & cherry tomatoes - £23.50 (E,G,F,Mo)
Tagliatelle with black truffle - £24.00 (G,M,E)
Linguine, lobster, cherry tomatoes & lemon - £26.50 (E,G,C,Ce,Sd)
Maccheroncini, duck ragu & porcini - £22.50 (E,G,M,Sd,Ce)
Celeriac risotto, taleggio & hazelnut - £19.50 (Sd,Ce,M,N)

LARGE PLATES

Dry aged sirloin, black truffle, celeriac, crispy shallots & porcini jus - £35.50 (Sd,G,Ce)
Roasted duck breast, parsnip, glazed carrots, pear & Porto jus - £30.00 (Ce,Sd)
Halibut, cauliflower, beurre blanc & caviar - £31.00 (F,M,Sd)
Pan fried salmon, wild mushroom, cime di rapa, shallots & pinzimonio - £28.50 (F)
Roasted pumpkin, porcini, chestnut, black truffle & hazelnut - £21 .50 (N) **V**

SIDES

Mixed leaf salad, carrots, cherry tomatoes & House mustard dressing - £6.50 (Mu,Sd)
New potatoes, butter & parsley - £7.00 (M)
Cime di rapa, garlic & chilli - £7.00 **V**
Fries & truffle mayo - £7.00 (E,Mu,Sd)
Zucchini fritti & basil mayo - £6.50 (G,E,Sd)

DESSERTS

Coconut parfait, pineapple & apple confit, toffee ganache - £9.50 (S,E,M,G)
Dark chocolate & cherry cake, apricot sorbet - £10.00 (Vegan) (S,G)
Apero Tiramisu - £9.50 (E,M,G,S,Sd)
Affogato - £5.00 (+ Disaronno £3) (M,Sd) Ice cream / sorbet - £3.00 per scoop (M)

CHEESE SELECTION

Pecorino Toscano, brigante, pecorino truffle, honey, crackers & red onion chutney - £16.00 (M,G,Sd)

Some of our dishes can be made vegan, please let your server know and we will do our best to accommodante

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT.