

Restaurant Menu

For the table

Angel bakery sourdough with early harvest olive oil	4.00
House gilda	3.00
Cortijo olives	4.00
Spiced kikos	4.00
Salted almonds	4.00

Starter

Queen scallops wood roasted in the shell with sweet herbs & garlic butter	14.50
Ricotta cavatelli with winter chanterelles, pecorino & an egg yolk	11.00
Escarole & borlotti bean soup with aged Parmesan	8.50
Charcoal grilled octopus with taramasalata, lemon & sumac	12.50
Ember roast beetroot, custelfranco, stracciatella, salted almonds & miagawa mandarin salad	9.50

Main course

Charcoal grilled Kuri pumpkin with spiced lentils, zhoug, purple sprouting broccoli, ricotta & hazelnuts	22.00
An autumn salad of Cox apple, farm celery, chicory, gorgonzola & toasted walnuts	18.00
Salad Tunisienne – Charcoal grilled butterflied mackerel with a salad of bobby beans, gordal olives, pointed red pepper, harissa, soft boiled egg, tomato & preserved lemon dressing	24.00
Whole roast partridge with girolles, baby spinach, porcini & oloroso sauce & anna potato	28.00
Kakavia – Greek style fishermen's stew of wild Atlantic prawns, cod, braised squid, surf clams & saffron potatoes	28.00
Slow roast aged pork belly with ember roast leeks, ouzo, tarragon & haricot beans	26.00

Sides

Pink Fir potatoes with cultured butter & fresh mint	6.00
Strode Valley mixed leaves with sweet herb dressing	5.00
Charcoal grilled hispi cabbage, tahini sauce & walnut butter	6.00

A discretionary, 12.5% service charge is added to your bill.

Our dishes contain allergens, please ask a member of staff for more details. Please note our kitchen is not suitable for coeliacs.