

Menu Fisso

£30pp per 2 courses | £36pp per 3 courses

ANTIPASTI (choose one)

ZUPPA | vg

spring pea, smoked broad beans, herbs croutons

INSALATA

pulled chicken, baby gem, avocado, red pepper mayo

SALMON

ginger, white sesame

FRITTO MISTO

calamari, courgette, prawn, red mullet, sardines, roasted garlic mayo

supplement £6

PRIMI PIATTI (choose one)

MARGHERITA | vg

datterini tomato, Campania buffala mozzarella, basil, cold-press olive oil

PACCHERI AL RAGU DI PESCE

paccheri, seafood ragu, garlic, tomato

BRANZINO

seabass fillet, caponata, salsa vergine

LORIGHITTAS AL POLPO

red octopus, chilli, datterini tomato, parsley emulsion, finished with Sardinian extra virgin olive oil Capo Caccia DOP

supplement £6

POLLO

pan-roasted chicken breast "panato", garlic and parsley crumb, wild rocket, shaved parmesan, sundried tomato and chilli mayonnaise

supplement £8

CONTORNI (£8 each)

ZUCCHINE | v

courgette string fries, Sicilian lemon salt

PATATE | vg

rosemary roasted new potato

BROCCOLETTI | vg

roasted tenderstem broccoli, vegan pesto

DOLCI (choose one)

TORTA

cake of the day

GELATI

selection of ice cream and sorbets

TIRAMISU (choose from)

classic / pistachio / hazelnut

supplement £4

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan