

Fresh English pea soup with tortelli of ham and ricotta cheese	8.50
Marinda tomato salad, broad beans, aged ricotta and dry wild oregano	9.75
Fresh sliced spiky Ligurian artichokes, wild rocket salad and aged pecorino from Pienza	12.25
Monkfish Milanese, soft panzanella bread, gem lettuce, quail eggs	12.75
Carpaccio of *Fassone beef and lamb salad	14.75
Grilled octopus in potato passata, black olives and parsley sauce	15.50
Seared diver caught Scottish scallops salad, pickled ginger, "faux" pink pepper from Perú	16.25
Seabass carpaccio, baby spinach, olive oil and lemon	16.50

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Ravioli of buffalo ricotta, zucchini flower	12.50 / 17.50
Spaghetti from Gragnano, aged pecorino, Sarawak black pepper and Italian mountain butter	12.50 / 17.50
Bucatini pasta with Italian rabbit ragu` and Gaeta black olives	12.75 / 17.75
Stuffed gnocchi with pesto, sautéed prawns, french beans, pine kernels	13.50 / 18.50
Paccheri from Gragnano, Denham Castle lamb ragu` and fresh red chilly	13.75 / 18.75
Risotto Milanese, saffron and bone marrow	14.50 / 19.50
Caserecce pasta with Scottish lobster, fresh peas, pea cress and bisque sauce	20.00 / 26.50

\*Fassone is a special breed of beef, bred only in Piedmont, we use beef only from the female, for its tenderness.

Whenever possible we source the finest ingredients from small specialist producers in Italy

Slow cooked hake, broccoli and anchovy's purée, purple sprouting, clams and red chilli	24.50
Risotto of English nettles with sautéed prawns	24.50
Fillets of lemon sole, pumpkin gnocchi, red onion and Piedmontese hazelnuts	24.75
Black pork loin saltimbocca, new potato mignonette, baby artichokes	27.00
Roasted and pan fried Italian rabbit, glazed baby carrots, artichoke sauce	27.25
Pan fried monkfish, crispy squid ink risotto, sautéed baby leeks	27.50
Milk fed baby lamb, sauteed spinach, glazed baby carrots	29.00
Roast milk-fed Piedmontese veal with zucchini, shiitake, "taggiasca" olive and sweet potato purée	29.75
Cornish Seabass, sautéed spinach, chick pea passata from Spello	30.50
Tagliata from Fassone beef, French beans and mixed leaf salad	32.50

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Steamed French beans	4.75	Sautéed or steamed spinach	4.50	Roast new potatoes	4.50
Green leafs salad	4.00 / 8.00	Mixed salad	4.75 / 9.00	Datterino vine tomato	5.00 / 9.50

Please advise a member of staff of any allergies or dietary requirements

All prices are inclusive of VAT, a discretionary service charge will be added at 12.5%

**Set Menu**

23.00 for two courses  
28.00 for three courses

Fresh sedanini pasta with venison ragù

Carrot passata with tortelli of ricotta, orange zest

Foie Gras and chicken liver parfait, Sarawak red pepper, mix berries compote

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Fillets of mackerel "a la plancha", slow cooked red onions, rocket salad, traditional balsamic vinegar

Roast breast of corn fed chicken, fresh carrots and peas glazed in butter

Rump tagliata of Fassone beef, mixed leaf salad

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Selection of Italian cheeses served with marmalades

Selection of homemade ice creams and sorbets

Amalfi lemon semifreddo with liquorice, rhubarb sauce

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## Tasting Menu

Seared diver caught Scottish scallops salad, pickle ginger and "faux" pink pepper from Perú

Grilled octopus in potato passata black olives, parsley sauce

Stuffed gnocchi with pesto, sautéed prawns, French beans and pine kernels

Risotto Milanese, saffron and bone marrow

Roast milk-fed Piedmontese veal with zucchini, shiitake, "taggiasca" olives and sweet potato sauce

Apple fritters with cinnamon, custard and apple jelly

Tiramisu with Giovanni Erbisti coffee, tiramisu ice cream

£85.00 per person

To be enjoyed by the whole table

Five wines have been selected by the sommelier to accompany different courses £35.00

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