

serna

NIBBLES

OLIVES
marinated
Gordal

8

ARANCINI
black truffle,
Parmesan

14

**PARMA
HAM**
pickles

24

MEZZE
muhammara, labneh,
baba ganoush, pitta

30

BREAD

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buttermilk pitta

7

DURRUS FLATBREAD
scallions, hot honey

18

**WHIPPED RICOTTA
FLATBREAD**
'nduja, Cime di Rapa

18

**HUMMUS
FLATBREAD**
red onion, feta

17

TO SHARE

CAULIFLOWER
tahini, pomegranate

35

WILD SEABASS
South Coast line-caught

12/100G

**RIB OF BEEF
ON THE BONE**
dry-aged grass-fed beef

15/100G

SMALL PLATES

CURED TROUT blood orange, mint 18

TUNA CRUDO grilled peppers, hazelnut 24

HALLOUMI roast grapes, black sesame 15

SMOKED COD crème fraîche, toasted seeds 12

RICOTTA ROMANA broad beans, peas 13

ROMANO PEPPER harissa, freekeh 16

SWEET GEM SALAD lamb belly, mint 15

PUNTARELLE anchovy, pecorino 14

BUFFALO MOZZARELLA rocket pesto 15

PASTA

CAVATELLI Pecorino Romano, black pepper 19 / 25

RIGATONI smoked beef sausage ragù 19 / 29

SPAGHETTI Scottish lobster, Isle of Wight tomatoes 42 / 55

GRILL

TUNA 150G olives, mint 34

CARABINEROS wild Mediterranean prawn 25 each

SOUTH-WEST LAMB NECK tzatziki, pickled chilli 48

PORK RIBEYE 250G Blythburgh free-range 24

SIRLOIN 350G dry-aged grass-fed beef 40

CORN-FED CHICKEN Calabrian chilli, garlic 38

SAUCE puttanesca | red wine | pomelo, orange & vermouth 4 each

SIDES

BLACK CABBAGE chilli, garlic 10

FRIED POTATOES saffron, Parmesan 12

BITTER LEAVES orange, mustard 9

WILD ROCKET shallot, baby gem 10

JERSEY ROYALS Dairy Estate butter, dill 11

WYE VALLEY ASPARAGUS olive oil, lemon 13