

# serra

## PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Chef de Cuisine Alex Povall partners with local farms and purveyors to source fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.

 Partners in Provenance

## SNACKS

<b>Marinated Gordal Olives</b> basil, coriander	8
<b>Arancini</b> black truffle, parmesan	14
<b>Coppa Constantini</b> cured pork neck, melon, vermouth vinegar	14

## BREAD

<b>Sesame Koulouri</b>	5
<b>Buttermilk Pita</b>	5
<b>Durras Flatbread</b> scallions, hot honey	18
<b>Pancetta Flatbread</b> smoked burrata, preserved tomato, early harvest olive oil	19
<b>Hummus Flatbread</b> red onion, feta	17

## SMALL PLATES

<b>Cured Red Mullet</b> scorched, almonds, pickled radicchio, blood orange	22
<b>Tuna Crudo</b> Florina pepper, hazelnut, caper leaves, tuna bottarga	24
<b>Fried Ewe's Cheese</b> Meyer lemon, roasted grapes	15
<b>Coal Cooked Aubergine</b> sesame, yoghurt	12
<b>Whipped Labneh</b> roasted chilli, honey	12
<b>Roasted Beetroot</b> tardivo, hazelnut pesto	14
<b>Taramasalata</b> whipped smoked cod roe, toasted seeds	14
<b>Muhammara</b> coriander, walnut	14
<b>Puntarelle</b> anchovy, pecorino	14

## PASTA

<b>Gnocchi</b> mussels, chermoula	19 / 26
<b>Rigatoni 'Alla Zozzona'</b> smoked beef sausage, San Marzano ragù, egg yolk	19 / 29
<b>Cavatelli</b> steamed clams, coal roasted leeks	22 / 32
<b>Spaghetti</b> Grezzina, Pecorino, basil	18 / 24

## GRILL

<b>Seared Tuna Steak</b> parsley, chervil, Gordal olives	42
<b>John Dory Fillet</b> mussels, piquillo pepper, monk's beard	47
<b>Carabineros</b> saffron aioli	75
<b>Stuffed Corno Pepper</b> freekeh, verbena harissa, basil	24
<b>Pork Ribeye Steak</b> minestra, anchovy, capers	42
<b>Beef Sirloin 450g</b> smoked aubergine peperonata	75

## SHARING DISHES (AVAILABLE FROM 5PM)

<b>Whole Devon White Chicken</b> Calabrian chilli, chicken fat potatoes, lahanosalata cabbage	96
<b>Line-caught Wild Seabass</b> roasted lemon, olive oil	90
<b>Braised Lamb Neck Fillet</b> tzatziki, pickled chili, lavash	120
<b>Beef Ribeye On The Bone</b> fasolia	140

## SIDES

<b>Black Cabbage</b> chilli, garlic, lemon	10
<b>Fried Potatoes</b> seaweed salt	9
<b>Bitter Leaves</b> orange, grain mustard	9
<b>Wild Rocket &amp; Sweet Gem Salad</b> shallot, parmesan	9

A 15% discretionary service charge will be added to your final bill. All prices are in Great British Pounds (GBP) inclusive of VAT. If you have any food allergies or intolerances, please inform your server.