

Chefs Recommendation

Ash Reshteh

A comforting Persian classic made with nourishing beans, aromatic herbs, and tangy "kashk" (whey), bursting with flavor
Starter: £9 - Main: £12

Wild Mushroom Miso Soup

A rich and earthy blend of wild mushrooms infused with umami miso broth, creating a deeply comforting and aromatic bowl of warmth £9

Burrata Affumicata con Barbabietola

Smoked Burrata with sliced roasted beetroot, pistachios, and a drizzle of honey £12.00



Tagliatelle Duck Ragu

Pasta with tender, slow-cooked duck, forest mushrooms, in a rich and tangy tomato sauce £16

Wild Mushroom and Truffle Risotto

Creamy risotto with wild mushrooms and a hint of truffle £18.00

Pizza Burrata Affumicata & Nduja

Smoked Burrata, spicy Nduja £19.00

Pizza Iberico Black Winter Tomato & Stracciatella

Spanish & Italian - delicious combo £18

Sides

Mash potatoes £4 Chunky skin on chips £6, Roasted Hispi w. anchovie butter £3.50,



Desserts

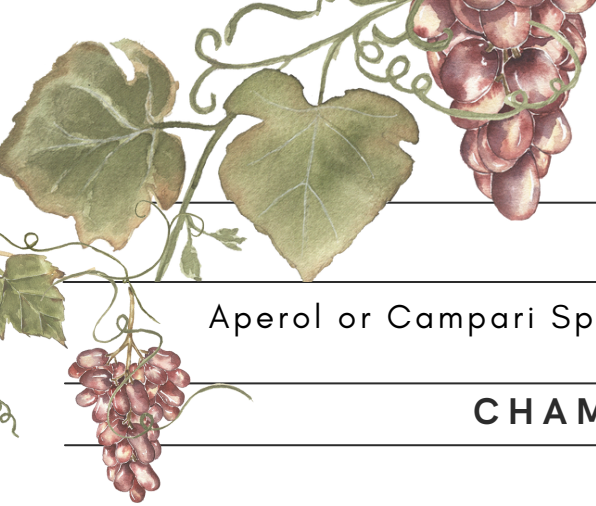
Dark chocolate fondant with liquid chocolate centre £8.00, add ice-cream +3.50

Sticky Toffee Pudding topped with Medjool date £8

Baklava £6 add ice-cream +3.50

Natoora French cheeses Comté, Roquefort, Brie & accompaniments £9.00

3 course meal £33.00 with arrival cocktail £40.00pp



WINE *list*

COCKTAILS all £11.50

Aperol or Campari Spritz | Margarita | Espresso Martini | Negroni

CHAMPAGNE & SPARKLING

	125	250	BTL
La Gioiosa Prosecco Valdobbiadene <small>DOC extra Dry, Veneto It</small>	9.5		37
Château Moncontour Vouvray <small>Sec, crisp & clean, Loire Fr</small>	9.5		49.5
Champagne Lanson Le Black Label Brut NV <small>citrus, orchard-fruit, Fr</small>			55
Champagne Laurent-Perrier Brut La Cuvée <small>fine bubbles, honeysuckle, ripe peach, Fr</small>			65

ROSÉ & WHITE WINE

Domaine Arnaud et Sophie Bourgogne <small>notes of strawberry, raspberry, rhubarb, dry rosé Pinot Noir & Gamay, Fr</small>	6.7	12	33
Trebbiano/Garganega, Ponte Pietra <small>almond blossom, green apple, Veneto, It</small>	5.9	9.9	28
Sauvignon Vignerons de Valençay <small>Val de Loire, crisp acidity, citrus fruit flavours & herbaceous notes, Fr</small>	7.5	13.5	37
Chardonnay Mandrarossa <small>scent of orange peel and ripe prickly pears, notes of oleander, Sicilia It</small>	8	14	41
Cotes-du-Rhone, Domaine de Fontbonau <small>orchard fruits & nougat flavour, FR</small>		14	39
Gavi di Gavi `Lugarara` <small>well-balanced, bouquet of green apples Piemonte It</small>		16.5	47
Laroche Chablis `Les Chanoines` <small>elegant palate, notes of fresh citrus, white flowers, FR</small>			65

RED WINE

Molinico Loco, Monastrell <small>very easy drinking, soft tannins & smooth finish, Sp</small>	5.9	9.9	28
Primitivo`l Muri`Vigneti del Salento <small>red berry fruit. full-bodied, firm tannins, Puglia It</small>	6.9	11.5	39
Cotes-du-Rhone Bosquet des Boiron Rouge <small>notes of dark berries and spices, FR</small>	7.5	12	38
Malbec Finca Flichman <small>violets and black plums, tobacco leaves & sweet tannins, Arg</small>	7.9	12	34
Valpolicella Superiore Ripasso A Zeta <small>Full bodied, opulent cherry-pie, mouthwatering bitter-cherry twist, It</small>	8.5	14	45
Chianti Organic PoggioTondo <small>notes of dark cherry, herbs, and spice, velvety & smooth, It</small>	8.9	17.5	47
Spätburgunder Wittmann <small>Biodynamics, fresh & elegant, deep red hue with ripe plums, violet highlights, De</small>		17.5	52
Bordeaux Chateau Tour de By 2011 <small>perfectly balanced, good fruit & tannins, FR</small>		17.5	52

SOFT DRINKS

Mineral Water 4.5

sparkling | still

Coca Cola family 3.20

regular | diet | zero | appletiser

Other Beverages

Crodino 6 | Rose Lemonade 3.9 |
Ginger Beer 3.9 | Pomegranate 3.9

San Pelegrino 3.2

aranciata | lemonata

Sharbat - Persian concoction 6

sekanjebin: mint, honey & cucumber
golab: rose & flixweed

Soda & Tonics

FeverTree | Schweppes