



Chef's Dinner Menu

Oysters



*Freshly shucked, with vibrant flavour pairings inspired by Persian & Mediterranean cuisines
(please note only three oysters are included in the set menu)*

French, Huitres Crues

*Raw oysters, shallot vinaigrette
3 oysters £9 ~ six £14 ~ nine £24*

♥ Grilled Oysters

*Japanese inspired Miso Baked Oysters
3 oysters £12 ~ six £17 ~ nine £27*

Stracciatella, Chargrilled Grapes & Basil

Creamy cheese with smoky, sweet chargrilled grapes. Fresh basil adds a fragrant touch, perfectly balancing the flavors. 11.0

Creamy hummus topped with Pulled Pork

Slow-cooked pork shoulder infused with chipotle, garlic, and citrus 11.0



Amatriciana di Zucchini al Forno

Baked Welsh marrow served with pasta aglio, olio e peperoncino 16.0

Chicken Fattoush Salad

Mixed salad, juicy chicken kebabs & sumac-scented baked pita chips 18.0

Grantortelli al Tartufo Bianco

Pasta stuffed with truffles, in a rich creamy sauce made from forest mushrooms and topped with parmesan Starter 9.0 Main 18.0

Tagliatelle al Ragu d'Anatra

Silky tagliatelle tossed with tender, slow-cooked duck and earthy forest mushrooms, all simmered in a rich and tangy tomato sauce 16.0



Blackened Broccoli with Cheesy Nduja 9.0 - Onion Rings 4.5



Cakes: Apple pie - Ricotta & Pear or Pistachio


Torta Della Nonna - Berries Tart - Sticky Toffee Pudding

Please ask about what is available 7.0 + Icecream 8.50


Baklava

Filo pastry, chopped nuts, syrup & honey 6.0

*Enjoy three courses for just £33.00
please note only three oysters are included in the set menu*



Chef's Lunch Menu



Oysters

*Freshly shucked, with vibrant flavour pairings inspired by Persian & Mediterranean cuisines
(please note only three oysters are included in the set menu)*

French, Huitres Crues

Raw oysters, shallot vinaigrette
3 oysters £9 ~ six £14 ~ nine £24

♥ Grilled Oysters

Japanese inspired Miso Oysters
3 oysters £12 ~ six £17 ~ nine £27

Watermelon, Feta, Cucumber & Mint Salad

Drizzled with spicy honey 9.0

Arancini Siciliani al Ragu alla Bolognese

Bolognese ragù filling in a crispy rice shell, offering a taste of Sicilian 8.0

Stracciatella, Chargrilled Grapes & Basil

Creamy cheese with smoky, sweet chargrilled grapes. Fresh basil adds a fragrant touch, perfectly balancing the flavors. 11.0



Amatriciana di Zucchini al Forno

Baked Welsh marrow served with pasta aglio, olio e peperoncino 16.0

Pulled Pork Piadina

slow-cooked pork, chipotle, garlic, and citrus, pickled red onions, coriander, and lime crema, all wrapped in soft tortillas with cheesy refried beans 10.0

Wagyu Beef Sliders (75g)

*Olive-fed, Wagyu beef, renowned for its exquisite marbling & tenderness.
served with gherkins, tomatoes, crisp salad 9.5*

Grantortelli al Tartufo Bianco

Pasta stuffed with truffles, in a rich creamy sauce made from forest mushrooms and topped with parmesan Starter 9.0 Main 18.0

Tagliatelle al Ragu d'Anatra

Slow-cooked duck & earthy forest mushrooms, all simmered in a rich and tangy tomato sauce Starter 9.0 Main 18.0



Blackened Broccoli with Cheesy Nduja 9.0 - Onion Rings 4.5



Cakes: Apple pie - Ricotta & Pear or Pistacchio

Torta Della Nonna - Berries Tart - Sticky Toffee Pudding

Please ask about what is available 7.0 + Icecream 8.50

Baklava

Filo pastry, chopped nuts, syrup & honey 6.0