



SPECIALS OF THE WEEK

STARTERS

Asparagi Prosciutto e Dolcelatte

British asparagus spears, Parma ham, Dolcelatte cheese 10.95

Capesante e Gamberi al' Diavoletto

Grilled scallops & fresh prawns, cherry tomatoes, spring onions, chilli & lemongrass 12.50

Insalata Carciofini (v)

Seasonal salad of baby spinach, artichoke hearts, Bufala mozzarella, Parmesan shavings, lemon & olive oil dressing 11.50

Escargot alla Borgogna

Herb-fed Dorset snails, garlic & parsley butter, Sardinian flatbread 9.75

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MAINS

Ravioli San Remo (v)

Ricotta & porcini ravioli, wild roquette & Pecorino pesto 12.95

Rombo al Nero

Pan-fried brill, squid ink sauce, asparagus, roasted cherry tomatoes 22.50

Nodino Burro e Salvia

Roasted veal chop, butter & sage sauce 21.95

Duo di Faraona

Duo of guinea fowl: roasted breast, dolcelatte cheese & mascarpone; confit leg, stir-fried cabbage and a white wine & guinea fowl jus 19.50

(v) *vegetarian*

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to our team before you order your food and drinks. Whilst we take as much care as possible to avoid contamination with allergens, please be advised that our food is prepared in a kitchen where nuts, gluten and other allergens are present.