Focaccias

{handmade Slow Prove Flat Breads}

Pork & Fennel Meatballs 18
Roasted Tomato Sauce, Pecorino

Aubergine Stew & Baked Hens Egg 17
Chilli & Herb Salsa Verdi

Garlic & Smoked Scamorza 10
Cashew & Basil Pesto, Pecorino

Small Plates

Smoked Mackerel Paté 12
Cream Cheese, Black Pepper, Lemon Zest & Chives. Toasts

Wine Baked Camembert 16
Thyme & White Wine-Soaked Camembert Focaccia Toasts

Leek & Potato Soup 12
Braised Leeks, Chive Oil, Bread & Butter

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Bread & Olives 8
Garlic & Rosemary Bread, Lemon and Chilli Nocellara Olives

Charcuteries 18
Bresaola, Salami, Prosciutto, Onion Marmalade, Celeriac Remoulade, Watercress, Warm Bread

Large plates

Pan Roasted Guinea Fowl 28
Braised Salsify, Pancetta Sauce

8 Oz (Aged) Beef Burger 16
Sesame Bun, Bacon, Smoked Cheddar

Bone In Pork Schnitzel 26
Grenobloise Sauce {Capers, Cornichons, Lemon, Parsley, Brown Butter Sauce}

12 Oz, Dry Aged (40 Day) Ribeye Steak 36
Chimichurri Sauce

Wild Mushroom Pappardelle 26
Handmade Pasta, Roasted Mushrooms, Pinot & Pecorino Sauce

Chicory, Apple & Watercress Salad 12
Brighton Blue Soft Cheese, Roasted Walnut Vinegarette

Sides

Creamed Mash Potato 8

Roasted Seasonal Vegetables 8

Celeriac Dauphinoise 8

Fries 6