



All ingredients are finely selected to ensure quality is always a priority. That's why our menu changes according to the season and availability. We make our own pasta and we marinate and cure our own products.

Food and passion are synonyms for us.


Burrata Pugliese with blood orange gel, fennel oil, sourdough - D G 
£9

Homemade **chicken** liver and Vin Santo mousse, chicken crisps and chestnut honey - D S E G
£9

Buccleuch grass-fed **beef fillet** carpaccio, cavolo nero pesto, and Pecorino Romano - N D
£10

Josper grilled sprouting **broccoli**, preserved lemon, black garlic, almond yogurt - N 
£7.5

Stuffed **squid** and cured egg-yolk with courgette and charcoal - G E M O
£12.5

Violet and Jerusalem **artichoke** salad, sun-dried tomato and 36 month parmigiano Reggiano - D S 
£10.5

Mascarpone and potato Ravioli del Plin with **octopus** and lemon - D G E M O S
£12

Beef shin and oxtail lasagna with veal bechamel and cherry tomato sauce - D G E C S
£14

Beetroot gnocchi, marjoram and walnut - D N S
£9 


*A discretionary 12,5% Service Charge will be added to your bill.
Please inform your server of any food allergies or dietary requirements*

Roasted **Lamb** loin, salt baked carrots, radicchio and bagna cauda - F D G E S C
£19

Buccleuch grass-fed **beef** "Filetto" with red bell peppers, capers and baby spinach - D S C
£22

Monkfish saltimbocca, cooked over charcoal with asparagus and wild garlic - F D
£24

Paccheri from Gragnano, red prawns and chili
S G SF **£16**

Slow-cooked **cauliflower** with cepes mushrooms, hazelnuts and black truffle
 Soy S MT N **£15**

In house dry aged steaks, confit baby potatoes, Italian bitter leaves and tropea onion
"Fiorentina" **£7.5/100gr**
Buccleuch "Costata" **£6.5/100gr**
Sirloin on the bone **£8.5/100gr**

Mascarpone mousse with coffee and bitter cacao, "Tiramisu" - N E D G S
£6

72% dark chocolate tortino, seasonal ice cream
N E G D **£8**

Blood Orange tart, Mascarpone ice cream
D E G **£6**

Yogurt **Panna Cotta**, poached English rhubarb
E D **£6**

Homemade **sorbet** and **ice cream** of the day
D E
£5

D Dairy | G Gluten | N Nuts |  Vegetarian |  Vegan | MT Mustard | MO Molluscs | S Sulphites | E Egg | F Fish | C Celery | SF Shellfish | Soy

EAT