



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 apricot purée, sourdough and "Buccia Nera" 2018 Tuscan Extra Virgin Olive Oil - D G 🌿  
**£8**

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

Buccleuch grass-fed **beef** tartar, bone marrow and Silverskin onions  
**£9.5**

Charred **leeks** with tangerine gel and hazelnuts - N 🌿  
**£7.5**

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

Long **aubergine** with Capelli d'Angelo pasta and ricotta - D G 🌿  
**£11.5**

Mascarpone and potato Ravioli del Plin with **octopus** and lemon - D G  
**£12**

**Beef** shin and oxtail lasagna with veal bechamel and cherry tomato sauce - D G M  
**£14**

**Sweet potato** gnocchi, sage butter and nutmeg - D 🌿  
**£9**

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

Two cuts of grilled **Middle White Pork** loin, Romesco sauce, wild carrots and almond yoghurt - N  
**£19**

Buccleuch grass-fed **beef** "Filetto" with red bell peppers and baby spinach  
**£22**

**Turbot** T-Bone with grilled asparagus and potatoes - D  
**£26**

Organic Sicilian hand-rolled **Cous Cous** with aubergine caponata and almond yoghurt - G N 🌿  
**£16**

10 days pickled and roasted **cauliflower** with mustard and cacao butter  
🌿 **£13**

In house dry aged "**Fiorentina**" steak, confit baby potatoes, Isle of Wight cherry tomatoes  
*2 hours pre-order required  
To share min 800gr for 2*  
**£7/100gr**

**Mascarpone** mouse with coffee and bitter cacao, "Tiramisu" - D G M  
**£6**

**Raspberries**, 12 years aged balsamic vinegar 🌿 and lemon Namelaka - D G  
**£9**

British **strawberries**, lemon & mint and 🌿 🌿 chantilly - D  
*(Available without cream)*  
**£6**

🌿 Homemade **sorbet** of the day  
**£5**

D Dairy | G Gluten | N Nuts | 🌿 Vegetarian | 🌿 Vegan | M Signature dish

# EAT