



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 fig purée, sourdough and "Buccia Nera" 2018 Tuscan Extra Virgin Olive Oil - D G S   
**£9**

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

Buccleuch grass-fed **beef** tartare, bone marrow and Silverskin onions - S M T E F  
**£9.5**


Charred **leeks** with tangerine gel and hazelnuts - N S   
**£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 parmigiana 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*

Two cuts of **Middle White Pork** loin, Romesco sauce, baby carrots and almond yoghurt D N S C  
**£19**

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

Halibut **t-bone** with grilled purple sprouting broccoli and potato foam - F D  
**£26**

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

Slow-cooked **cauliflower** with ceps mushrooms, hazelnuts and black truffle  Soy S M T N **£13**

In house dry aged steaks, confit baby potatoes, Isle of Wight cherry tomatoes  
"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**

**Plum** and Amaretti cheesecake E N S D G **£7**

Poached **Seasonal fruit**, Chantilly cream and mint S D **£5**

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