

## — GLUTEN FREE —

### Cicchetti

Quail eggs, tonne	5
Umbrian sausages, peppers & balsamic	6
Cured meats	17

### Starters

Roasted cauliflower soup <small>vg</small>	7
Minestrone <small>vg</small>	8
Bresaola, rocket & parmesan	13
Vitello tonnato	14
Octopus, sprouting broccoli	14
Burrata, cherry tomatoes	15
Parma ham & figs	16
Cornish crab, avocado & lemon	18

### Carpaccio & tartare

Beef carpaccio	13
Salmon tartare	14
Tuna tartare	16

### Salad & grains

Forbidden rice, mozzarella, avocado <small>v</small>	13
Chicken, almonds, saffron	14
Salmon, beetroot & hazelnut	15
Mixed leaves, goose speck, figs & blue 61	16

### Pasta & risotto

Spaghetti tomato & basil <small>vg</small>	14
Rigatoni Cacio & pepe	16
Risotto, artichoke, mint & pecorino	19
Spaghetti lobster	29

### Main courses

Chicken paillard, rocket & tomatoes	17
Salmon, roasted fennel, orange & olives	23
Lamb cutlet, caponata, basil mash	28
Rib eye, broccoli, chilli	29
Whole seabass, baked potatoes	30
Beef filet, girolles & roasted Brema onions	34

### Sides all at 5

Tomato & basil <small>vg</small>	Broccoli <small>vg</small>
Sauteed spinach <small>vg</small>	Cauliflower <small>vg</small>
Mixed/green salad <small>vg</small>	Green beans <small>vg</small>

### Desserts

Creme caramel	8.5
Chocolat fondant	8.5
ice cream & sorbet	8.5

v - vegetarian      vg - vegan

Please let us know if you have any allergies or require information on ingredients used in our dishes  
There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT