

## **ANTIPASTI**

Courgette fritti & wild garlic aioli £6  
Radishes, chicory & anchovy £6  
Prosciutto di Parma £7  
Mortadella di Bologna £7.5  
Watermelon, lardo, basil & almonds £8  
Scapece of mackerel, chili & garlic £8

## **FIRST COURSE**

Green asparagus, pear & hazelnuts £12  
Crispy pig's trotter, lentils, salsa verde & young leeks £13  
White asparagus, gnocchi & clams £13  
Vitello tonnato £14

## **PASTA**

Smoked eel tortellini in brodo £14  
Ravioli of walnuts & ricotta, datterini tomatoes £12 | £21  
Tagliatelle, rabbit, rosemary & roasted garlic £15 | £24  
Strozzapreti & Native lobster £30

## **MAIN COURSE**

Violet aubergine, borlotti beans, pistachio pesto & dandelion £24  
Turbot, green beans, sorrel & garlic butter £32  
Middle White saltimbocca, carrots & rainbow chard £32  
  
Husbandry School salad £6