



## **ANTIPASTI**

- Courgette fritti & lemon mayonnaise £6
- Radishes, chicory & anchovy £6
- Prosciutto di Parma £7
- Lardo di Colonnata & caramelised walnuts £7
- Mortadella di Bologna £7.5
- Scapece of mackerel, chili & garlic £8
- Burrata & speckled white peaches £9

## **FIRST COURSE**

- White risotto, young beetroot & pine nuts £12
- Crispy pig's trotter, lentils, salsa verde & young leeks £13
- Summer minestrone of squid & octopus £13
- Carpaccio of Albacore tuna, Romano peppers & almonds £14

## **PASTA**

- Guinea fowl tortellini & girolles in brodo £14
- Ravioli of walnuts & ricotta, datterini tomatoes £12 | £21
- Pappardelle & venison ragu £13 | £22
- Tagliatelle, rabbit, rosemary & roasted garlic £15 | £24

## **MAIN COURSE**

- Violet aubergine, borlotti beans & pistachio pesto £24
- Steak tagliata, Umbrian Summer truffle & Parmigiano-Reggiano £26
- Cornish halibut, green & yellow beans, anchovy butter £32
- Yorkshire lamb, sugar snap peas & mint zabaglione £32

Husbandry School salad £6