



Spring Set Menu
£51.50

Broad bean puree with asparagus chicory new season ogliarola olive oil

Apulian burrata, char-grilled artichoke, wild garlic, rocket and white endive

Seared squid, chick pea puree, giardiniera salad, chilli dressing

Seared organic beef carpaccio, new season broad beans, pecorino

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Pansoti filled with borage, ricotta and parmesan, walnut sauce

Fillet of lightly salted cod, Sicilian fritteda (broad beans, peas, spring onion and artichoke)

Rabbit 3 ways: roast saddle wrapped in Parma ham, leg polpetta, stuffed raviolone, barba di frate

40 days dry-aged beef sirloin with black cabbage, salsa peposa, Controne beans all'uccelletto

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Gianduia tiramisu

Ginger panna cotta, rhubarb and strawberry soup, delizia croutons

Caprese chocolate cake with vanilla ice cream and nougatine crumble

A selection of traditionally made Italian farmhouse cheeses
served with walnut bread and homemade preserves