

Stuzzichini

Cerignola & Taggiasca Olives 3.5

Smoked Almonds 2.5

Starters

Pan-fried Scallops
Crisp Pancetta, Pea & Mint, mango Salsa
12.5

Mushroom Arancini
Scamorza, Watercress Pesto
9.5

Antipasto
Salami Capicola, Parma Ham, Salsiccia Abruzzese,
Pear Pecorino, Pecorino Tartufo
Artichoke Hearts, Sun-blushed Tomatoes
Serves Two
19.5

Burrata di Bufala
Grilled Peaches, Procuitto di Parma and
Basil Oil
11.5

Line Caught Crispy Squid
Soya, Ginger, & Green Peppercorn Sauce
10.5

Seabass Crudo
Fennel and Pink Grapefruit, Radish, Micro-
coriander and Lovage Oil.
13.5

Pasta

Bigoli, Almond, Rocket and
Pecorino Pesto Datterini
Tomatoes, Yoke
17

Pappardelle, Beef
Shin Ragu
18

Tonnarelli al Aragosta
Tonnarelli and a Half Lobster
29

Mains

Fritto Misto
Prawns, Line-caught Squid, Chunks of Cod
Garlic Aioli and a Soya, Ginger, Honey, & Green
Peppercorn Dip, House-cut Skinny Fries
19

Seared Lamb Rump
Peas, Mint and Gnocchi, Jerusalem Artichoke
Puree, Globe Artichokes and Lamb Jus
25

Andarl Farm Pork Chop
Borlotti Beans and Salsa Verde
20

Whole Black Sole
Warm Potato Salad with Dill, Pickled Shallots, & Capers.
Caponata, Brown Butter
25

10oz Rib-eye Steak 27.5
Dry-aged by Pat McLaughlin Butchers
House-cut Fries, Ard Mhacha Shiitake Mushrooms,
Balsamic Onion, Bearnaise

Braised Short-rib of Beef
Polenta Cake, Charred Onion, Pickled
Shallots, Jus
24

Sides

Truffle and Parmesan Fries
4.5
House-cut Skinny Fries
3.5

Ballymakenny Tender-stem Broccoli
Salsa Verde, Smoked Almonds
4.5

Sicilian Tomatoes
Capers and Olives
3.5