

OMBRA

il ceo frizzante rosè £10 | campari spritz £11 | negroni £11

nocellara olives 4 | salted almonds 4 |

chef's menu - taken by the entire table £65pp

snacks

carlingford oyster and burn lemon and vanilla 4.5ea

pork belly skewers and salsa rossa 5

gnocco fritto and house cured lardo 6

white asparagus, wild garlic and parmesan 10

crostino, braised peas, burrata and calabrian chilli 11

antipasti

lamb heart, smoked ricotta and grilled artichoke 16

pickled red mullet, pine nut and raisin 14

cornish octopus, potato and parsley salad 18

primi

tagliolini, house cured guanciale and morels 19

spaghetti, fava bean, pistachio and pecorino 18

tortelli peas, smoked ricotta 17

secondi

aged pork loin with grape mustard 39

roasted turbot, seakale and zibibbo 35

800g grilled hereford sirloin 90

sides

flourish farm salad 6.5

poached and fried ratte potato 6.5

flourish farm green asparagus and citrus butter 8

dolci

tiramisu 9.5

olive oil and chocolate cake 7

white chocolate and loquat semifreddo 7.5

pannacotta with english strawberries and elderflowers 8

bread from our bakery FORNO and filter water 2.5pp.

Alert your waiter if you have any allergies or intolerances.

A discretionary 12.50% service charge will be applied to the bill.