

GARUM

APERITIVO

Olive Bella di Cerignola Cerignola green olives marinated with fennel seeds and lemon zest 6	Croccante di Baccalà Deep fried crunchy salted cod, homemade ajoli, capers 12	Pallotte cacio e ova Deep fried cheesy 'bread balls' on homemade mint mayonnaise 8.25	Pane burro e alici Roman rustic toasted bread, whipped alpine butter, anchovies 8.5	Pop Corn and Bubbles Sparkling Rose NADA and Pecorino PopCorns 15.5
Garum Spritz Select Aperitivo, Cactus liquor, prosecco, soda 12.75				
Negroni alla Roma The Roman take on Negroni - Seven Hills Gin, Amista' Vermouth, Campari 16				
Rione Monti Mezcal - Amaro Lucano - Italicus 14.5				

PINSA ROMANA

Margherita Rich tomato sauce, mozzarella fiordilatte, stracciatella di burrata, basil 16.5	Mortazza Mortadella Opera, stracciatella di burrata, pistachio granella 18.5	Garum Fiordilatte mozzarella, Sundried tomatoes, Sciacca anchovies 18.5	Fiori di Zucca Fiordilatte mozzarella, courgette flowers, yellow datterini tomatoes, lemon ricotta 22
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ANTIPASTI

- Supplizio** 2 deep fried rice suppli (Roman Arancini), 1 potato croquette with smoked provola **15**
- Fiori di Zucca** Lemon Ricotta stuffed courgette flower, creme freiche and cucumber salsa, candied ginger jus **15.75**
- Moscardini e Pane** Baby octopus, lightly spiced tomato sauce, red garlic oil thin crispy guttiau bread **15**
- Mozzarella in Carrozza** Deep fried Mozzarella sandwich, anchovies, Pecorino Romano D.O.P. **12**
- Pane e Cipolle di Montoro** Slow cooked 'Ramata' onions bruschetta **9.5**
- Calamari Fritti e Ajoli** Crispy deep fried calamari, homemade ajoli and chilli **15.75**

PASTE E RISOTTI

- Carbonara** Rigatoni Pastificio Soldati, egg yolk, guanciale, pecorino Romano D.O.P. **19.75**
- Amatriciana** Spaghettoni Pastificio Soldati in rich tomato sauce, guanciale, pecorino Romano D.O.P. **19.75**
- Gricia** Spaghettoni Pastificio Soldati, guanciale, toasted black pepper, pecorino Romano D.O.P. **19.75**
- Cacio e Pepe** Homemade egg tagliatelle, toasted black pepper, pecorino Romano D.O.P. **19**
- Tortelli di Cipollata** Homemade tortelli, slow cooked Montoro onions, 24 months Parmigiano Reggiano.
served with butter, sage and cocoa nibs **19.75**
- Coda alla Moda dei Vaccinari** Rigatoni Pastificio Soldati, Ox-Tail Ragù, dark chocolate, pecorino Romano D.O.P. **24**
- Cozze Limone e Bottarga** Casarecci Pastificio Soldati, mussels, bottarga 'cured fish roe', Vesuvio tomatoes, lemon zest **26**
- Risotto agli Scampi** Carnaroli Risobuono 'La Mondina', Scottish Langoustines, crème fraiche, lemon zest **27**

SECONDI

- Polpo Arrosto** Roasted octopus, cauliflower salsa and agrodolce, hazelnuts, mortadella Opera di Bologna **28**
- Costata di Manzo Angus del Wiltshire** 300gr Aberdeen Angus Ribeye steak from Regenerative farm, crunchy potato, fondo bruno jus **45**
- Pollo alla Cacciatora** Fosse meadows "Total Freedom Chicken" from Leicestershire, taggiasca olives, rosemary and garlic salsa **25**

CONTORNI

- Asparagi e Limone** Roasted wild asparagus, citronette asparagus salsa and lemon zest **7.5**
- Insalata di Pomodori e Basilico** Mixed heritage Italian tomatoes, basil, EVO oil and 12 yo Balsamic Vinegar IGP **7.5**
- Patata croccante** Deep fried crunchy potato, 24 months Parmesan and anchovy **6.5**
- Giardiniera** Traditional salad of seasonal sweet and sour vegetables from the garden **7**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 13.5% is added to your bill, for groups of 6 and more 15% discretionary service charge will be added

SPARKLING		125	175	750
2023 Gagnano Penisola Sorrentina DOP Cantine Astroni, Campania				66
2018 Metodo Classico di Nebbiolo Rosato 50 months Giuseppe Nada, Piemonte		14.5		87
2020 Prosecco Fiumano Zanotto, Treviso		9.75		49
WHITE				
2024 Sinis Bianco Cantina del Rimedio, Sardinia		8.75	12.25	36
2023 Bianco di Baal Casa di Baal, Campania		9.75	13	49
2024 Gavi D.O.C.G. Tenuta del Melo, Piemonte		11	14.5	66
2021 Verdicchio di Matelica DOC Casa Lucciola, Le Marche				59
2024 Collio Sauvignon Blanc Orzan Ivaldo, Friuli Venezia Giulia				69
2024 Collio Chardonnay Orzan Ivaldo, Friuli Venezia Giulia				69
2024 Etna Bianco Enrico IV DOC Cantine Valenti, Sicilia				75
2021 Collio Bianco DOC Az. Agricola Roncus, Friuli Venezia Giulia		10	14	60
2022 UA D'oro - Dorona Veneto IGT Soc Agricola Biniola, Veneto				168
2021 Avinu Vermentino IGT Montepedrosu, Sardinia				95
ROSE - SKIN CONTACT				
2023 Monteraponi (Rose') Sangiovese, IGT Toscana Rosato, Tuscany		13.5	18.5	76
2022 Bianco di Orgosa Granatza Orgosa, Sardinia		14	19.5	84
2022 Bianco Secondo Cannonau Meigamma, Sardinia		13.25	19	80
2022 Vermentino Isola dei Nuraghi IGT Tarongia Montepedrosu, Sardegna				95
RED				
2024 Sinis Rosso Cantina del Rimedio, Sardinia		8.75	12.25	36
2021 Montepulciano d'Abruzzo DOC Petrini, Abruzzo		11	15.5	66
2023 Valpolicella Classico DOC San Rustico, Veneto		10	14	50
2021 Amista' Nizza D.O.C.G., Monferrato				130
2024 Verduno Pelaverga DOC Diego Morra, Piemonte				69
2020 Etna Rosso Norma Cantine Valenti, Sicilia		11.25	15.75	58
2022 Pigeno Sudtirol - Alto Adige DOC Pinot Nero Stroblhof, Trentino Alto Adige				82
2023 Giba Rosso Carignano del sulcis DOC Cantina Giba, Sardinia				55
2019 Pedrosu Cagnulari Isola dei Nuraghi IGT Montepedrosu, Sardinia				100
2019 Barolo DOCG Monvigliero Diego Morra, Piemonte				175
SWEET		100ml	500ml	
2013 Vernaccia di Oristano Superiore Juighissa Cantina della Vernaccia, Sardegna		24	100	
2020 Vino Bianco Moscato Meigamma - 450 bottles produced, Sardegna		18	88	

GARUM SIGNATURE COCKTAILS	
Garum Spritz Select Aperitivo, Liquer de figue de barb, Prosecco, Soda	12.75
Roma Milano Torino A Roman take of the Negroni with VII Hills gin, Campari, Vermut Amista'	16
Il Negroni di Mamma Pure Tomato gin, Vernaccia di Oristano 2013, Campari	25
Rione Monti Mezcal, Amaro, Italicus – bold, aromatic, unforgettable	14
Quartiere Coppede Rhubab gin, Cherry Liqueur, Rose Lidueur, Sour mix	14
GIN AND TONIC	
Beefeater London Dry & Double Dutch Indian Tonic crisp refreshment	13
Tomato Gin & Double Dutch Pomegranate & Basil Tonic Bold mediterranean twist	14
Hendrick's & Ginger Ale for rich botanical depth	15
CRAFT BEERS	
Menabrea Bionda	6.75
Menabrea Ambrata	7
Birrificio Angelo Poretti	6.25
Noam Bavarian Lager	9
Ichnusa Non Filtrata	8.25
ALCOHOL FREE COCKTAILS SOFT DRINKS	
Litorale di Roma Herbaceous & elegant and Refreshing with rosemary-thyme syrup, Elderflower tonic, and lemon zest	7.25
Zingiber Spritz A zingy, revitalizing blend of ginger, orange, and agave with bubbly ginger ale	7.5
Monte Flavio Bold and fruity raspberry meets cranberry and oakwood for a layered mocktail experience	7.95
Vimuncello Spritz A sun-kissed Amalfi lemon cooler that's sweet, fizzy, and ultra-refreshing	7.25
Double Dutch Range: Indian Tonic, Light Refreshing Tonic, Refreshing Lemonade, Ginger Beer, Ginger Ale, Pomegranate & Basil Tonic, Elderflower tonic Coca Cola, Coca Cola Zero	4.25
All prices are in £ and include VAT. Glass 125ml, 175ml, Bottle 75cl unless otherwise stated. Wines by the glass are also available in 250ml. Vintages are subject to change. Wines on this list contain sulphites as natural product of the fermentation. All Spirits are served as 50ml, single pour available. Please ask a member of staff should you require guidance. A discretionary optional service charge of 13.5% will be added to your bill, f or groups of 6 and more 15% discretionary service charge will be added	