



OUR MENU IS A VIBRANT CELEBRATION OF THE MEDITERRANEAN,  
INSPIRED BY THE REGION'S RICH CULINARY TRADITIONS AND THE VERY BEST SEASONAL PRODUCE.  
ENJOY PLAYFUL SHARING BITES THAT TAKE THEIR CUE FROM TAPAS AND CICHETTI, ALONGSIDE PASTAS & MAINS DESIGNED FOR THE TABLE.  
EVERY DISH IS INGREDIENT-LED AND SUSTAINABLY SOURCED, WITH PRODUCE FROM  
TRUSTED INDEPENDENT GROWERS AND DAY-BOAT FISHERMEN,

## MOTHER'S DAY MENU

2 COURSES £42/ 3 COURSES £48

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL 3.5

### EXTRA BITES

WILD MUSHROOM AND TRUFFLE ARANCINI 5 EACH  
PADRON PEPPERS, MANCHEGO 6  
MARINARA, TOMATO, OREGANO, GARLIC OIL 6  
"LE CADORET SPÉCIALE" OYSTERS 3 FOR 12  
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL 34

### TO START

PRIME UK BEEF TARTARE, YOLK EMULSION  
NETTLE & PEA SOUP, GOAT'S CURD, SPRING TRUFFLE  
CORNISH SEABREAM CRUDO, BELL PEPPERS, TOMATO DASHI

### MAINS

BIGOLI, CACIO E PEPE  
SKREI COD, CAPONATA, CAPER BERRIES

### OUR ROASTS

DEDHAM VALE BEEF SIRLOIN  
SLOW COOKED WELSH LAMB

BOTH SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES  
AND SEASONAL VEGETABLES

### SIDES

FRENCH FRIES, PAPRIKA AIOLI 7  
FRENCH BEANS 7  
CREAMED SPINACH 7

### DESSERTS

APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE  
DARK CHOCOLATE MOUSSE, SPICED HAZELNUT PRALINE  
SAINT MARCELLIN, YORKSHIRE RHUBARB CHUTNEY

### OPENING HOURS

MONDAY TO SATURDAY:  
11:45AM – 9:30PM

### DINING HOURS

MONDAY TO SATURDAY:  
11:45AM - 2:30PM  
5:30PM - 9:30PM

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.  
A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.