



***** 3 COURSES £28 / 4 COURSES £32**

(starred dishes are in the course deal, everything else is individually priced)

BREAD & OTHER BITS

GORDAL OLIVES 4

GRILLED FLATBREAD WITH GARLIC BUTTER & PARMESAN 4.5 / ANCHOVY BUTTER 5.5 ***

PAZZO COPPA DI TESTA 7.5

BACALA MANTECATO WITH CARTA DI MUSICA 4.5 ***

STARTERS

MONTGOMERY CHEDDAR RISOTTO & MUSHROOM AGRODOLCE 9.5 v ***

DELICA PUMPKIN, BURRATINA, CHILLI HONEY & SAGE 9 v

GRILLED HALF-SHELL SCALLOPS, LARDO & APPLE 12

LAMB KOFTA, NAGA, AJO BLANCO, HERB SALAD & POMEGRANATE 10.5 ***

MAINS

HISPI CABBAGE, MISO BUTTER, SOFT POLENTA & DUKKAH 18 v ***

RIGATONI VERDE, BROCCOLI GORGONZOLA CREMA, CAVOLO, HAZELNUT BROWN BUTTER 19 v ***

PAPPARDELLE, CANTABRIAN ANCHOVIES, CHARRED LEEKS, NORI, CHILLI & LANGOUSTINE OIL 20 ***

TUSCAN SEAFOOD STEW, CHICKPEAS, PEPPERS, FINO SHERRY & AIOLI 22 ***

SPAGHETTI WITH NDUJA, MASCARPONE & LEMON 19 ***

THAI PORCHETTA, LEMONGRASS & GINGER BISQUE, CLAMS, DUCK FAT & POTATO CRISPS 21

DESSERT

CHOCOLATE & ALMOND TORTE, ZABAIONE & ESPRESSO CARAMEL CREAM 8 v***

CRÈME ANGLAISE PANNA COTTA WITH WOOD FIRED APPLES 8

ROSEMARY MANCHEGO, FIG MOSTARDA, CARTA DI MUSICA 7 v ***