

## **STARTERS**

Grilled artichokes, wild garlic bruschetta £12

Calamari fritti, aleppo chilli, romesco £14

Coppa di parma, crispy capers, truffle dressing £13

Pork shoulder, pecorino croquettes, garlic aioli £12

Burrata, radicchio, blood orange, fennel salad, candied walnuts £14

Baked clams, harrissa & gremolatta £13

## THE CHARGRILL OVEN

Piri piri monkfish tail, spring onions, chilli £26
Turbot, lemon, capers, butter, samphire £32
Aged 10oz rib-eye steak, chimichurri, parmesan £34
Roasted butternut squash, feta, pomegranate, sage £16
Pork tenderloin, pancetta, red wine jus £22

## SIDES

Truffle fries £6

Confit beetroot, celeriac, fennel seeds £6

Grilled hispi cabbage, salsa verde, dates £6

Mixed leaf salad, honey mustard dressing £6

## **DESSERTS**

Earl grey sticky toffee, salted caramel ice cream £8

Pistachio tiramisu £8

Pecan brownie, vanilla ice cream £8

Blood orange posset, rhubarb, cantuccini £8

Affogato £7

Ice cream or sorbets £6

Selection of cheese £14