

5 course menu

Chef's choice - for the whole table
inclusive of bread, olive oil & filtered water

- 445 per person -

3 glass wine pairing

- 225 per person -

Bread, olive oil & filtered water	25 pp
Papillon oysters – green tomato	2pc 70
Cabbage shoots – smoked almond – salted cherry	75
Piemontese tartare – garlic – hay – milk	95
Asparagus – oyster – cucumber – horseradish	105
Squid – lovage – tomato – pink peppercorn	130
Cauliflower – hazelnut – yeast – pecorino	85

Please let us know about any food allergies or dietary requirements, thank you.

Fusilli – puttanesca – olive	125
Pappardelle – ragù of beef – pecorino – mint	145
Gnocchi – blu di capra – watercress – lemon	135
Whole Lemon Sole – zucchini – seaweed – chilli	295
Pork – fennel – pine gremolta– chickpea	250
Three cheeses – flatbread – plum	115
Affogato – vanilla ice-cream – espresso	50
Tiramisù	80
Buttermilk and bay leaf sorbet – rhubarb – cardamom	90

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