



ALL DAY MENU

v-vegetarian
vg-vegan
gf-gluten-free

BAR SNACKS

- Padrón peppers (vg) 6
- Ox cheek croquettes, aioli, parmesan 8
- Marinated anchovies 6.5
- Patatas bravas, aioli, spicy tomato (v) 5.5
- Gordal olives (vg,gf) 5
- Grilled flatbread, 'nduja butter 5.5
- Roasted almonds with rosemary (vg,gf) 4.5
- Bocaditos de chorizo en salsa de vino tinto (gf) 9.5

SHARING BOARDS

Our artisan selection of cheeses & charcuterie products from different regions of Italy & Uk

Cheese & Charcuterie Board

SMALL 12 | LARGE 20

Served with flatbread, cugna', hot green chilli

Taleggio | Cropwell Bishop | Montasio
Finocchiona | Bresaola | Speck

Pork Bacon Burger 8

Pork bacon patty, brioche bun, golden saffron shallots, harissa mayo, Taleggio, pickled green chilli

SMALL PLATES

FISH

- Pan-fried Argentinian king prawns, 'nduja, focaccia 12.5
- Roasted halibut, Navarrico beans & cavolo nero stew, salsa verde (gf) 19
- Lobster hand-folded, tortelloni, bisque, chard, chive oil 17.5
- Sea bream, romesco, braised fennel (gf) 22

MEAT

- Braised ox cheek tagliatelle, parsley & walnut pesto, pecorino 12.5
- Beef carpaccio, rocket, orange, Parmesan, extra virgin olive oil (gf) 15
- Lamb kofta, hummus, minted yoghurt, flatbread 13.5
- Ibérico pork ribeye, mustard mashed potato, Tenderstem broccoli (gf) 23
- Flat iron steak, Parmentier potato, Tuscan kale, peppercorn sauce (gf) 21

VEGETABLES

- Harissa-roasted aubergine, chickpea velouté, crispy chickpea salsa (vg,gf) 10.5
- Girolle & shiitake mushroom risotto, Parmesan, green oil (v,gf) 16.5
- Burrata, roasted Delica pumpkin, pesto (v,gf) 12.5
- Giant couscous, fennel, orange, Kalamata olives, rocket, almonds, Sherry vinegar (vg) 8.5

DESSERT

- Disaronno tiramisu 8
- Panna cotta, caramelised figs 7.5
- Chocolate & sour cherry pot 7
- Hackney Gelato Sorbet 3.5