

APERITIF

Negroni - gin, Campari, Martini Rosso, orange 12
Aperol/Campari Spritz - Aperol/Campari, prosecco, soda 9

TO START

Nocellara olives (v) (ve) 4
Sourdough, extra virgin olive oil & aged balsamic OR Chive Southdown butter (v) 3.5
Zucchine Fritte (v) 5.5
Anchovy, horseradish, cider vinegar, shallot 6

OYSTERS

Whitstable Oysters Au Naturel - three for 8.50 or six for 15.00
Whitstable Oysters ponzu, cucumber, caviar - three for 9.50 or six for 17.00

STARTERS

Fritto misto 11
Local squash spicy soup, oregano croutons, buttermilk (v) 7
Fish cake, summer salad, lime & mustard mayo 8
Smoked mackerel pate, mascarpone, dill, cucumber, capers 7.5

MAINS

Linguine, garlic, chilli, marinated anchovies, creamed cauliflower 17
Grey mullet, romesco sauce, new potatoes, courgettes, capers 18
Halibut, tenderstem broccoli, creamed cauliflower, mussel beurre blanc 24
Cavatelli, creamed roasted aubergines, pine nuts, basil, pecorino (v) 16

TO FINISH

Galleria cheeseboard, parmesan biscuits, pickled grapes, spicy tomato chutney 12
Lemon & lime posset, strawberries, shortbread 7.5

Dessert wine , digestifs & port available.

A discretionary service charge of 12.5% will be added to your bill.