

MAREMMA



Antipasti

Truffle arancini (4)	10
Chicken liver crostino, cannellini bean purée crostino	12
Grilled prawns, chilli, parsley, lemon	14
West Country buffalo mozzarella, celery, bottarga, radish	16
Salumi board ~ from <i>Salumificio Patrone in the Maremma</i> & <i>Lyon's Hill Farm, Dorset</i>	17

Primi

Wild garlic pansotti, lemon crumb	16	25
Mezzi rigatoni, braised cuttlefish	17	26
Pappardelle, wild boar ragù	18	26
Asparagus risotto	16	25

Secondi

Please see boards for today's specials, rare breeds & Super Tuscan wines

Farinata, thyme ricotta, artichoke, lemon & basil pesto	25
Lamb loin chops, spinach, salsa verde	29
Catch of the day, guazzetto sauce, mussels, samphire	28
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	28

Contorni

Homemade focaccia, our production olive oil	6
Crispy potatoes, aioli	7
Borlotti beans	6
Cime di rapa	6
Seasonal salad, lemon dressing	6

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions

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Dolci e formaggi

Dessert of the day

See specials board

Tiramisu	10
Rhubarb & almond tart	10
Ricotta cake, blood orange	9
Stockwell honeycomb gelato	8
Selection of Maremman cheese, Stockwell honey, walnut & fruit crisp bread	14
Affogato al caffè / Affogato al caffè corretto	7/9

Dessert wines (75ml)

Vin Santo del Chianti DOC, SI, 2015, 14% / with cantucci biscuits	9 / 11
Aleatico Passito dell'Elba DOCG, 2023, 15.5%	10

Caffè

Espresso / Americano	3
Double espresso / Macchiato	4
Cappuccino / Latte / Flat white	4
Caffè corretto	6

Liquori (35ml)

Grappa bianca Tutti Santi	8
Grappa moscato affinata in Barrique	9
Homemade limoncino	7
Homemade clementino	7
Cynar / Averna / Fernet Branca / Amaro del Capo	7
Disaronno Amaretto / Vecchia Romagna	7

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