



MAREMMA



Antipasti

Chicken liver crostino, cannellini bean purée crostino	10
Mussels alla livornese	12
Wild sea bass carpaccio, capers, orange, rosemary	14
West Country buffalo mozzarella, tenderstem broccoli, Taggiasche olives, chilli	14
Salumi board ~ <i>from Salumificio Patrone in the Maremma & Lyon's Hill Farm, Dorset</i>	17

Primi

Pumpkin pansotti, sage butter, crispy sage	15	22
Chestnut tagliatelle, cavolo nero, chilli, pine nuts, our new season olive oil	15	22
Pappardelle, wild boar ragù	16	23
Lobster risotto	17	24

Secondi

Grilled polenta, foraged mushrooms	22
Tagliata di tonno, rocket, pecorino	26
<i>Seared sliced rosemary-encrusted tuna with rocket & aged pecorino</i>	
Wild rabbit leg alla cacciatora, spinach	24
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	26

Contorni

Homemade focaccia, our production olive oil	5
Crispy potatoes, aioli	6
Braised lentils	5
Chard	5
Seasonal salad, mustard 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	<i>See specials board</i>
Tiramisu	9
Amalfi lemon tart	9
Panna cotta, poached plums, pistachio cantuccio	9
Stockwell honeycomb gelato	7
Selection of Maremman cheese, chestnut 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
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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	10
Limoncino	8
Cynar / Averna / Fernet Branca / Amaro del Capo	8
Disaronno Amaretto / Vecchia Romagna	9

***We do not add service charge to your bill and our prices ensure fair staff wages are guaranteed.
If you would like to leave a tip, 100% will be passed on to the team as a supplement.***