

MAREMMA



Antipasti

Truffle arancini (4)	10
Chicken liver crostino, cannellini bean purée crostino	12
Castelfranco, watercress, celeriac, radish, pomegranate, hazelnut pecorino, truffle dressing	12
Grilled prawns, chilli, parsley	14
Duck & pork terrine, cranberries, pistachios, pickled cucumber, sourdough crisp	15
Stracciatella, roast artichokes, walnut pesto	15

Primi

Chestnut tagliatelle, cavolo nero, new season olive oil, chilli	16	25
Pumpkin cappellacci, sage butter, amaretti	17	26
Cuttlefish & nero di seppia risotto	17	26
Pappardelle, wild boar ragù	18	28

Secondi

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

Ribollita, crostino	20
Iron age pork chop tagliata, mostarda di frutta, fennel salad	28
Lockdown Lobsters wild sea bass, tenderstem broccoli, lemon & orange reduction	32
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	28

Contorni

Homemade focaccia, extra virgin olive oil	6
Crispy potatoes, aioli	7
Borlotti beans	6
Curly kale	6
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

See specials board

Tiramisu	10
Spiced chocolate torte	10
Panna cotta, frutti di bosco compote, cantuccio	9
Salted caramel gelato	9
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 pompelmoello	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