

Gordal olives, quindillas 4.5

Hash brown, 'nduja, mussel, anchovy 4.5

Bread, cultured butter ⁵

2 courses // 29.5

3 courses // 35

to start

Sea bream, tomato ceviche, barattiere cucumber, basil or

Friggitelli peppers, 'nduja, lardo or

Asparagus, smoked hollandaise, egg yolk

mains

Grilled lamb breast, farro, wild garlic, pepper crust or

Ticklemore and ricotta ravioli, peas, broad beans or

Crab rice, lime, fried curry leaf

sides

Fried pink fir potato, lemon aioli ⁵

Flourish farm salad, fava bean vinaigrette ⁵

to finish

Chocolate mousse, hazelnut, olive oil, salt or

Elderflower cream, rhubarb sorbet, tuile