

Gordal olives, guindillas ^{4.5}

Hash brown, 'nduja, mussel, anchovy ^{4.5}

Bread, cultured butter ⁵

2 courses // 29.5

3 courses // 35

to start

Sea bream ceviche, datterino, cucumber, shiso **or**

Vesuvio tomato, basil, house vinaigrette **or**

Summer greens, smoked butter, poached egg

mains

Grilled lamb breast, farro, green garlic salsa verde **or**

Tagliatelle, courgette, confit garlic, parmesan **or**

Grilled Octopus, butter beans, salsa macha

sides

Fried pink fir potato, lemon aioli ⁵

Flourish farm salad, fava bean vinaigrette ⁵

to finish

Chocolate mousse, hazelnut, olive oil, salt **or**

Strawberry sorbet, elderflower cream, tuile