

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

> Please let us know if you have any dietary requirements or allergies. A discretionary service charge of 13.5% and a £1 cover charge for unlimited filtered water will be added to your bill.