



^{*1a, 7, 10, 12} **SALUME & SOURDOUGH – 16**

Capocollo di Napoli (DOP)
Salame Finocchiona: Classic northern Italian (IGP)
Pancetta Cotta (IGP)
Prosciutto alle Vinacce

Hot Marinated Olives – 4 | ^{*1a} Lardo Toast – 4 | ^{*1a, 7} Toonsbridge Burrata, Grilled Sourdough – 9

PRIMI

^{*12, 14} Connemara Oysters, Shallot Vinaigrette – 14 / 26
^{*1, 7} Salt Baked Beetroot, Stracciatella, Caper Sprouts, Rosemary Focaccia – 12
^{*1, 2, 4, 9} Smoked Haddock, Poached Oyster, Seaweed & Aged Parmesan – 16
^{*1, 3, 7, 8} Spiced Beef Carpaccio, Hazelnut & Gorgonzola, Charred Sourdough – 16
^{*7, 12} Risotto Milanese, Veal Sweetbread, Guanciale, Gremolata – 15
^{*1, 3, 7} Oxtail Consommé, Aged Parmesan, Agnolotti – 14

PASTA

^{*1a, 3, 7, 9} Ragu Bolognese, Agnolotti di Parmigiano – 14 / 28
^{*1a, 3, 7} Bucatini Cacio e Pepe – 22
^{*1a, 2, 3, 4, 7, 12, 14} Fettuccine con Cozze e Vongole – 26
^{*1a, 3, 7, 12} Spaghetti al Tartufo – 30

SECONDI

*4 Pesci da Condividere — POA

* 1, 2, 3, 4, 8 Brill, Langoustine, Smoked Aubergine Ravioli, Crispy Brown Shrimp — 28

*1, 4, 7 Halibut, Razor Clams, Broccoli, Roast Anchovy Crumb — 32

*7 Carne da Condividere — POA

*1, 3, 9 Salt Marsh Duck, Blood Orange Glazed Chicory, Lindi Pepper Gnocchi — 32

*1, 3, 7, 9 Milk Fed Veal, Farro Risotto, Sweetbreads, Celeriac, Purple Kale — 36

*7, 12 Filetto Rossini, Puree di Patate — 38

CONTORNI — 6

*10, 12 Purple Sprouting Broccoli, Honey & Mustard Dressing

*7 Garlic Potatoes

1a-d - GLUTEN (Wheat, Oats, Barley, Rye)
2 - CRUSTACEANS
3 - EGG
4 - FISH
5 - PEANUTS
6 - SOYBEANS
7 - MILK

8a-h - NUTS (Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio, Macadamia, Hazelnuts)
9 - CELERY
10 - MUSTARD
11 - SESAME
12 - SULPHUR DIOXIDE / SULPHITES
13 - LUPIN
14 - MOLLUSCS

ALL BEEF IS IRISH