Nibbles

House Marinated Olives 4
preserved lemon, coriander

Blistered Padron Peppers *v, gf, df* 6
paprika aioli, smoked salt, urfa biber

Fresh House-Made Barbari Bread *vg, df* 4
sesame, onion seed, first press olive oil

Molten Croquettes 7
parmesan, prosciutto

Garlic Pizza *df* 8
parsley, extra virgin olive oil

Tomato Garlic Pizza *df* 8
extra virgin olive oil

Appetizers

House-Made Labneh *v* 9
barbari slice, baby beetroot, pistachio

Sea Bass Crudo *df* 14
blood orange, pink peppercorns, basil oil

Antipasto 22
bresaola, prosciutto, british mozzarella di bufala

Panko Crusted Calamari 9
smoked chilli jelly, parsley

La Latteria British Burrata *v, gf* 12
extra virgin olive oil, lemon zest

Pulled Beef Brisket *gf* 12
hummus, crispy chickpeas, paprika

Sticky Delica Pumpkin *v* 7
london fettle, pomegranate, honey

Seared Beef Carpaccio *gf* 16
lambs lettuce, caper berries, parmesan

Mains

Charred Galician Octopus *gf* 14
jersey royals, preserved lemon, paprika oil

Pistachio Crusted Tuna Steak *gf, df* 18
heirloom tomatoes, basil, olives

Glazed Barbary Duck Breast *gf* 15
spiced sweet potato puree, pomegranate

Dry-Aged British Sirloin Tagliata *gf* 25
smoky aubergine puree, za'atar butter, red wine jus

Somerset Grass-Fed Harissa Lamb Chops *gf* 23
yoghurt, cucumber, mint

Penne Arrabbiata *vg* 12
fresh chili, tomato, garlic

Daily Pasta
ask server for details

Insalata

Treviso & Baby Gem Caesar 8
soft boiled burford brown egg, barbari croutons

Chicory, Pear & Gorgonzola *v, gf* 8
candied walnuts, rocket

British Heirloom Tomatoes *vg, df* 7
pickled shallots, lovage, sumac

Mediterranean Slaw *vg, df* 7
fennel, cauliflower, tahini

Sides

Sauteed Rainbow Chard *v* 6
white wine, garlic

Charred Tenderstem Broccoli *v* 6
creamy tahini yoghurt, urfa biber

Truffle Fries *df* 7
house-made aioli

Sauteed Jersey Royal Potatoes *v* 6
fresh rosemary

Pizzas

Margherita *v* 10
mozzarella, tomato, basil

Maddox 18
tomato, mozzarella di bufala, bresaola, rocket, parmesan

Giardino *v* 15
tomato, mozzarella, artichoke, mushroom, olive

Piccante 17
tomato, mozzarella, pepperoni, chilli

'Nduja 18
tomato, 'nduja, burrata, honey

Pucci 19
tomato, mozzarella, parma ham, olive

Mushroom Bianco *v* 18
mixed wild mushrooms, mozzarella, white truffle oil

v: vegetarian - vg: vegan- df: dairy free
If you have any allergens please inform a member of service who will advise of all ingredients used.
All prices include VAT and subject to a discretionary 15% service charge.