

# P

## Nibbles

<b>House Marinated Olives</b> preserved lemon, coriander	4	<b>Molten Croquettes</b> parmesan, prosciutto	7
<b>Blistered Padron Peppers</b> <i>v, gf, df</i> paprika aioli, smoked salt, urfa biber	6	<b>Garlic Pizza</b> <i>df</i> parsley, extra virgin olive oil	8
<b>Fresh House-Made Barbari Bread</b> <i>vg, df</i> sesame, onion seed, first press olive oil	4	<b>Tomato Garlic Pizza</b> <i>df</i> extra virgin olive oil	8

## Appetizers

<b>House-Made Labneh</b> <i>v</i> barbari slice, baby beetroot, pistachio	9	<b>La Latteria British Burrata</b> <i>v, gf</i> extra virgin olive oil, lemon zest	10
<b>Sea Bass Crudo</b> <i>df</i> blood orange, pink peppercorns, basil oil	10	<b>Pulled Beef Brisket</b> <i>gf</i> hummus, parsley, pomegranate	12
<b>Antipasto</b> bresaola, prosciutto, british mozzarella di bufala	20	<b>Spring Asparagus Salad</b> <i>v</i> Garden peas, radish, green goddess dressing, mint	11
<b>Panko Crusted Calamari</b> <i>df</i> smoked chilli jelly, parsley	9	<b>Seared Beef Carpaccio</b> <i>gf</i> lambs lettuce, caper berries, parmesan	12

## Mains

<b>Charred Galician Octopus</b> <i>gf</i> jersey royals, preserved lemon, paprika oil	14	<b>Spaghetti Carbonara</b> Smoked pancetta, cream, egg yolk	14
<b>Pistachio Crusted Tuna Steak</b> <i>gf, df</i> heirloom tomatoes, basil, olives	18	<b>Spaghetti Vongole</b> Clams, white wine, chilli	16
<b>Glazed Barbary Duck Breast</b> <i>gf</i> spiced sweet potato puree, pomegranate	15	<b>Penne Arrabbiata</b> <i>vg</i> fresh chili, tomato, garlic	12
<b>Dry-Aged British Sirloin Tagliata</b> <i>gf</i> smoky aubergine puree, red wine jus, crispy leeks	25	<b>Daily Pasta</b> ask server for details	
<b>Somerset Grass-Fed Harissa Lamb Chops</b> <i>gf</i> yoghurt, cucumber, mint	23		

## Insalata

<b>Treviso &amp; Baby Gem Caesar</b> soft boiled burford brown egg, barbari croutons	8
<b>Chicory, Pear &amp; Gorgonzola</b> <i>v, gf</i> candied walnuts, rocket	8
<b>British Heirloom Tomatoes</b> <i>vg, df</i> pickled shallots, lovage, sumac	7
<b>Mediterranean Slaw</b> <i>vg, df</i> fennel, hispi cabbage, tahini	7

## Sides

<b>Sauteed Rainbow Chard</b> <i>v</i> white wine, garlic	6
<b>Charred Tenderstem Broccoli</b> <i>v</i> creamy tahini yoghurt, urfa biber	6
<b>Truffle Fries</b> <i>df</i> house-made aioli	7
<b>Warm Jersey Royals</b> <i>v</i> Caper, lemon, shallot vinaigrette	6

## Pizzas

<b>Margherita</b> <i>v</i> mozzarella, tomato, basil	10	<b>'Nduja</b> tomato, 'nduja, burrata, honey	18
<b>Maddox</b> tomato, mozzarella di bufala, bresaola, rocket, parmesan	18	<b>Pucci</b> tomato, mozzarella, parma ham, olive	19
<b>Giardino</b> <i>v</i> tomato, mozzarella, artichoke, mushroom, olive	15	<b>Mushroom Bianco</b> <i>v</i> mixed wild mushrooms, mozzarella, white truffle oil	18
<b>Piccante</b> tomato, mozzarella, pepperoni, chilli	17		

*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.