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Nibbles

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

Appetizers

House-Made Labneh <i>v</i> barbari slice, baby beetroot, pistachio	9	La Latteria British Burrata <i>v, gf</i> extra virgin olive oil, lemon zest	10
Sea Bass Crudo <i>df</i> blood orange, pink peppercorns, basil oil	10	Pulled Beef Brisket <i>gf, df</i> hummus, parsley, pomegranate	12
Antipasto Board bresaola, prosciutto, british mozzarella di bufala	20	Roasted Aubergine Dip <i>v</i> barbari slice, feta, tahini, mint	8
Panko Crusted Calamari <i>df</i> smoked chilli jelly, parsley	9	Seared Beef Carpaccio <i>gf</i> rocket, caper berries, parmesan	12

Mains

Charred Galician Octopus <i>gf</i> jersey royals, preserved lemon, paprika oil	14	Grilled Shell-On Tiger Prawns garlic butter, fries, salad	15
Pistachio Crusted Tuna Steak <i>gf, df</i> dressed tomatoes, kalamata olives, basil	18	Spaghetti Carbonara smoked pancetta, cream, egg yolk	14
Glazed Barbary Duck Breast <i>gf</i> pickled red cabbage, roasted squash, beetroot salad	15	Spaghetti Vongole clams, white wine, chilli	16
Dry-Aged British Sirloin Tagliata <i>gf</i> smoky aubergine puree, red wine jus, crispy leeks	25	Penne Arrabbiata <i>vg</i> fresh chili, tomato, garlic	12
Somerset Grass-Fed Harissa Lamb Chops <i>gf</i> yoghurt, cucumber, mint	23	Daily Pasta ask server for details	

Insalata

Chicken, Avocado & Baby Gem Buttermilk dressing, barbari croutons	13
Chicory, Pear & Gorgonzola <i>v, gf</i> candied walnuts, rocket	8
IOW Cherry Tomatoes <i>vg, df, gf</i> pickled shallots, lovage, sumac	7
Spring Asparagus Salad <i>v</i> garden peas, radish, green goddess dressing, mint	11

Sides

Butter Lettuce Salad <i>vg, gf</i> dijon dressing, chives	6
Charred Tenderstem Broccoli <i>v</i> tahini yoghurt, urfa biber	6
Truffle Fries <i>df</i> house-made aioli	7
Whole Roasted Baby Cauliflower <i>gf</i> harissa, mint pesto, yoghurt dressing	6

Pizzas

Margherita <i>v</i> mozzarella, tomato, basil	10	'Nduja tomato, 'nduja, burrata, honey	18
Maddox tomato, mozzarella di bufala, bresaola, rocket, parmesan	18	Pucci tomato, mozzarella, parma ham, olive	19
Giardino <i>v</i> tomato, mozzarella, artichoke, mushroom, olive	15	Mushroom Bianco <i>v</i> mixed wild mushrooms, mozzarella, white truffle oil	18
Piccante tomato, mozzarella, pepperoni, chilli	17	Mayfair <i>vg</i> rocket, cherry tomato, basil pesto	16

v: vegetarian - vg: vegan - df: dairy free - gf: gluten 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.